

A
pot-pourri
of
favorite
recipes



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All recipes were printed as received; we assume no responsibility for the outcome.

Fort Steilacoom Dental Hygiene

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beverages



MASTER'S SATURDAY MORNING BLOODY BULL

1 quart tomato juice
1 10½oz. can beef boullion
1 t salt
½ t black pepper
1 T Worcestershire sauce
¼ t tabasco
1 T lime juice
2 T lemon juice
pinch of celery seed

Combine all ingredients and chill. Put large jigger of vodka or gin over ice in glass, and add above mixture. There is 8-10 (6-8 oz.) servings.

Norma Bourgault

HOT CRAN-APPLE CIDER

Crowd size tummy warmer

In large kettle, combine 2 quarts apple cider, 1½ quarts cranberry cocktail, ¼ cup brown sugar (packed), four 3-inch sticks cinnamon and 1½ t whole cloves. Heat to boiling; reduce heat and simmer 15-20 minutes. Strain 25 servings (½ cup each)

Dawn Wieburg

ORANGE JULIUS

2/3 cup orange concentrate (frozen)
1/4 cup sugar
1 cup milk
1 cup water
16 ice cubes
1/2 t vanilla

Blend all ingredients in a blender until ice cubes are very tiny. Serves 4.

Kay Martin

HOLIDAY PUNCH

1 cranberry juice cocktail (48 oz.) r 2-6 oz. cans frozen cranberry juice mixed as dir.
2 12oz. cans frozen pink lemonade-mixed as directed
2 quarts 7-UP

To halve this recipe use:

1 6 oz. can frozen cranberry juice, mixed as directed
1 12oz. can frozen pink lemonade, mixed as directed
1 quart 7-UP

Margaret Lundberg

FRESH FRUIT DRINK

2 nectarines
¼ cantelope-peeled
1 banana-optional

Combine all ingredients in blender and chop. Add orange juice to desired consistency. Serve over ice cubes. May be served with rum too!

Peggy Koehler

SUGAR FREE PUNCH

1 12oz. can frozen orange juice (undiluted)
2 46oz. cans unsweetened pineapple juice
Add $\frac{1}{2}$ can water
1 litre diet 7-UP

Margaret Lundberg

PUNCH

2 pkg. lime Kool-aid
2 cups sugar
1 gal. water
1 12ôz. can lemonade
1 quart 7-UP

Makes 40-50 cups.

Sue Kenny

FROZEN DAIQUIRI

1 46oz. can pineapple-grapefruit juice
2 6oz. cans frozen limeade undiluted
1 12oz. can frozen lemonade undiluted
1 5th light rum

Mix all ingredients together and freeze. Makes 3 quarts. Served in small cocktail glasses, this makes 15 servings to a quart.

Margaret Lundberg

HOT BUTTER RUM

2 cups white sugar
2 cups brown sugar
1 lb. butter
1 qt. vanilla ice cream

Set ice cream out to soften. Melt butter and sugar over low heat. Do not boil. Then mix with ice cream, blend well. Store in freezer.

Donna Blatt

HOLIDAY SPARKLE PUNCH

1 bottle (16oz.) Hawaiian Punch concentrate
2 bottles (28 oz. each) ginger ale
2 bottles (32 oz. each) soda

Chill ingredients. At serving time put Hawaiian Punch concentrate into punch bowl. Slowly add carbonated beverages; stir just to combine. Add ice. Makes 34 4oz. servings.

Put extra sparkle into the punch by using carbonated ice cubes. Fill ice trays or gelatin mold with ginger ale and freeze. The ice cubes will be softer than ordinary ice but will last as long. As they melt, they bubble and keep the punch lively as well as cold.

Sue Kenny

TIPSY TEA

25 fresh mint leaves
2 quarts strong tea
1 quart water
2 cups dark rum
2 6oz. cans frozen lemonade concentrate, thawed, undiluted
sugar to taste
fresh mint sprig-optional

Bruise mint leaves. Combine mint, tea, rum, water, lemonade concentrate, and sugar. Stir until sugar dissolves-chill, strain and serve over ice with a sprig of mint. Makes 1 gallon.

Margaret Lundberg

RUSSIAN TEA

2 cups Tang
 $\frac{1}{2}$ cup sugar
 $\frac{3}{4}$ - 1 cup instant tea
1 pkg. Wylers lemonade
1 t cinnamon
1 t cloves

Mix well all ingredients and store in air tight container. To use: put 2-3 heaping teaspoons in a cup and add boiling water. Stir well.

Leah Capili

HOT COCOA

1 cup cocoa
2 cups sugar
5½ cups dry milk
1 cup (dry) coffee creamer
1½ t salt

Mix together, store in covered container. To use: put desired amount in cup and add boiling water. Stir well. Serve with peppermint stick, marshmallow, or whipped topping.

Peggy Koehler

HAPPY NEW YEAR PUNCH

2 6oz. cans frozen cranberry juice cocktail
2 lg. cans frozen pink lemonade-add water to contents according to directions
2 qts. 7-UP

Add all ingredients together and mix well.

Margaret Lundberg

HOT APPLE PUNCH

1 quart apple juice
1 cup orange juice
 $\frac{1}{2}$ cup lemon juice

$\frac{1}{2}$ cup pineapple juice
 $\frac{1}{2}$ t cinnamon
 $\frac{1}{2}$ t ground cloves

Heat in pan and serve. Shake if chilled to mix ingredients. Can be made with cranapple juice. Can also be doctored. Makes 2 quarts.

LaDonna Murrow

RUSSIAN TEA

2 cups Tang
3/4 cup instant tea without lemon
Large bag Wylers lemonade mix
1 t cinnamon
1/4 t ginger
1/2 t cloves

Mix all together. Use 2 rounded teaspoonsful per every cup hot water. Add a touch of Vodka if desired.

Connie Linke

bread



BASIC BAGELS

4½-4½ cups all purpose flour
2 pkgs active dry yeast
1½ cups warm water (110°)

3 T sugar
1 T salt

In large mixing bowl combine yeast and 1½ cups flour. Mix water, sugar and salt. Add liquid to dry mixture. Beat on low speed for ½ minute, scraping bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough of remaining flour to make a moderately stiff dough. On lightly floured pastry sheet, knead until smooth and elastic, 8-10 minutes. Cover; let dough rest 15 minutes. Cut into 12 portions; shape into smooth balls. Punch hole in center of each with a floured finger. Pull gently to enlarge hole, working each bagel into uniform shape. Cover; let rise 20 minutes. In large kettle combine 1 gallon water and 1T sugar, bring to boil. Reduce to simmer; cook 4 or 5 bagels at a time for 7 minutes, turning once. Drain. Place on greased baking sheet. Bake at 375° for 30-35 minutes. Eat plain or as a sandwich. Yield 12.

Kim Sterling

WHOLE WHEAT BAGELS

Prepare as for Basic Bagels except use 2 3/4-3 cups all purpose flour and 1 1/4 cups whole wheat flour. Stir yeast and 1 1/2 cups all purpose flour together in a large bowl. Combine water, sugar, and salt. Add to dry mixture. Beat at low speed with electric mixer for 1/2 min., scraping bowl constantly. Beat 3 min. on high speed. By hand stir in the whole wheat flour and enough all-purpose flour to make a moderately stiff dough. Knead, shape, let rise, and cook as for Basic Bagels. Serves 12

Kim Sterling

SPROUTED WHEAT BERRY BREAD

Soak wheat berries over night (save stock). Grow in jar covered with nylon or net in dark, rinsing twice daily until sprout is as long as berry. At this point expose to sunlight 2 hours.

Mix sprouts with reserved stock (and additional water if necessary) in blender until at oatmeal consistency. Form in rounds on cookie sheet, baking in slow oven until firm.

Add fruits (bananas, orange, apple, dates, figs, etc.) or nuts for a real treat.

Lee Veach

COLD WATER BUNS

Soak 1 yeast cake or envelope in a cup of cold water at noon till evening. Add 2 cups cold water and enough flour to make a thick batter. Next morning add 2 eggs, 1 cup sugar, 3/4 cup butter or margarine and enough flour to knead. Knead 5 times during the day. In the evening form into small balls and put in greased pans fairly far apart. Next morning beat 1 egg and brush the top before baking. When the top is fairly brown they should be done. They are so light they don't take long to bake- approx. 20-25 min. Bake at 325°. Makes 35-40, depending on size.

Sara Bourgault

CHEESE BRAID

1 pkg. active dry yeast
4½-5 cups sifted all-purpose flour
1½ cups milk
2 T sugar

1½ t salt
1 egg
8 oz. process pimento cheese-shredded (2 cups)

Combine yeast and 2 cups flour. Heat together with milk, sugar and salt just until warm. Add to dry ingredients; add egg and cheese. Beat at low speed of electric mixer for ½ min, scraping sides of bowl. By hand, stir in enough of remaining flour to make a stiff dough. Turn out on floured surface; knead till smooth, 8-10 min. Place in greased bowl, turning once. Cover; let rise until double, about 1½ hrs. Punch down. Divide dough in 6 pieces. Cover; let rest 10 min. Roll each piece into a rope 15 in. long. On greased baking sheets shape into 2 braides, using 3 ropes of dough for each loaf. Cover; let rise untill almost double, 35-40 min. Bake in 375° oven, 15-20. Brush with melted butter or margarine.

Margaret Lundberg

FRENCH ONION BREAD

5½-6 cups flour
2 pkgs. yeast
1 dry onion soup mix
2 T sugar

2 T butter
1 t salt
cornmeal
1 beaten egg white

Put 2½ cups flour and yeast into a bowl. Put 2¼ cups water and onion soup mix into pan and simmer 10 min. Add sugar, salt, butter to soup mixture and cool to 120°F. Add to flour and yeast mixture. Beat at high speed 3 min. Stir in rest of flour. Let rise 1 hr, then punch down. Divide in two. Shape (15x12 in.) and roll up. Sprinkle cornmeal onto cookie sheet and place the loaves onto the sheet. Let rise ½ hr. Bake 20 min. at 375°. Brush with egg and bake 10-15 min. longer.

Paula Thomas

BEER BREAD

3 cups self rising flour
3 T sugar
10 oz. beer

Mix together and put into bread pan and bake for 1 hour at 350°.

Peggy Koehler

BANANA BREAD

1 cup sugar
 $\frac{1}{2}$ cup shortening
2 eggs
3 ripe mashed bananas
2 t lemon juice

$\frac{1}{4}$ t salt
1 t soda
 $\frac{1}{2}$ t baking powder
1 $\frac{3}{4}$ cups sifted flour
 $\frac{1}{2}$ cup chopped nuts

Preheat oven to 325°. Cream sugar and shortening together. In separate bowl, beat eggs slightly, then add to creamed mixture. Add bananas, lemon juice, nuts, and combine. Add salt, soda, and baking powder to the mixture. Add sifted flour, combine carefully, and slowly-mixture should be left lumpy. Pour into greased and floured bread pan and let stand for 20 min. before setting it into the oven. Bake for 50-60 min. Remove and let cool for 5 min. before removing from pan.

Carol Wilcox

HAWAIIAN BREAD

$\frac{1}{4}$ cup instant mashed potato granules
 $\frac{2}{3}$ cup boiling water
 $\frac{2}{3}$ cup sugar
 $\frac{1}{4}$ cup instant nonfat dry milk
 $\frac{1}{2}$ cup butter
2 packages dry active yeast
 $\frac{1}{3}$ cup warm water

$4\frac{1}{2}$ - 5 cups all purpose flour
3 eggs
1 t salt
 $\frac{1}{2}$ t vanilla
 $\frac{1}{4}$ t lemon flavoring
1 egg, beaten
Granulated sugar

In a small pan, beat instant potatoes into boiling water. Stir in sugar, dry milk, and butter. Let cool to 110° . Meanwhile, in large bowl, dissolve yeast in warm water. Blend in cooled potato mixture. Add 2 cups of flour and beat. Stir in eggs, salt, vanilla, and lemon flavoring until smooth. Then add another $1\frac{1}{2}$ cups flour. Mix in $1-1\frac{1}{2}$ cups more flour to make a stiff dough. On floured board, knead 5-20 minutes. Put in greased bowl, cover and let rise in warm place until doubled (1 hour). Punch dough down, knead briefly, let rest 10 minutes. Divide in half, shape each half into a flattened round in 9 inch pie pan. Cover and let rise until almost doubled (45 minutes). Brush with beaten egg and sprinkle with sugar. Bake at 350° 25-30 minutes.

Connie Linke

LETTUCE BREAD

2 eggs
 $\frac{1}{2}$ cup oil
1 cup sugar
 $1\frac{1}{2}$ cups flour
2 t baking powder
 $\frac{1}{2}$ t soda

$\frac{1}{2}$ t salt
 $\frac{1}{4}$ t mace
 $\frac{1}{4}$ t cinnamon
1 cup nuts
2 t lemon rind
1 cup packed chopped lettuce

Beat together eggs, oil, and sugar. Add flour, baking powder, soda, salt, mace, and cinnamon. Stir in nuts and lemon rind. Fold in lettuce and bake at 350° for 45 min. Makes 1 loaf.

Clara Markland

HONEY WHOLE WHEAT BREAD

1 cup milk
¼ cup brown sugar
1 T salt
¼ cup butter
¾ cup honey

1½ cups warm water
2 pkg. yeast
2½ cups white flour
5 cups whole wheat flour
2 T margarine

In saucepan heat milk until bubbles form, add sugar, salt, butter and honey. Sprinkle yeast over warm water. Stir in warm milk mixture. Add white flour and 2½ cups whole wheat flour, beat about 2 min. with wooden spoon. Gradually add remaining whole wheat flour. Turn onto a floured board, cover, and let rest 10 min. Knead 10 min., put into greased bowl and let rise in a warm area for 1½ hrs. Punch dough down and divide in half. Roll out with a rolling pin to get rid of air bubbles. Shape into two loaves and cover and let rise for another 1½ hrs. Bake at 400° for 40-50 min.

Monica Lee

AIR BUNS

In $\frac{1}{2}$ cup of warm water put 1 t sugar and 1 envelope of yeast. Let rise 10 minutes in a warm place. In a bowl with a lid put $3\frac{1}{2}$ cups lukewarm water with $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup shortening, and 2 t salt. Add rising yeast to this and 1 T vinegar. Put in flour, 1 cup at a time; use 9 or 10 cups so dough will not stick. Grease pot and let rise for two hours in warm place. Knead and let rise 1 more hour. Then form in small balls. Place on greased sheet, but not too close together. Cover with cloth for 3 hours. Cook in quick oven till brown. Remove from pan and glaze with 1 t sugar and 1 cup milk. Bake at 400° 18 minutes on third rack in oven.

Sara Bourgault

PUMPKIN BREAD

4 cups sugar
4 cups pumpkin
1 cup oil
5 cups flour
 $\frac{1}{2}$ cup chopped nuts
4 t soda
 $\frac{1}{2}$ to $\frac{3}{4}$ t baking powder
1 t cloves
1 t cinnamon
1 t salt
1 cup raisins

Mix in order- Put in 3 buttered loaf pans for 1 hour at 350°.

Clara Markland

BROWN BREAD

2½ cups warm water
2 T dry yeast
3 T unrefined corn germ oil
4 T raw honey or unsulfured molasses
5½-6 cups whole wheat flour
1½ t sea salt

Dissolve yeast in warm water, then add oil and honey. Mix flour and salt together and add to the liquids. Mix well with hands, adding a little more flour if needed. Cover and let rise until doubled, about 1½ hrs. Knead down. Shape the dough into 2 loaves and place in oiled loaf pans. Allow to rise again until nearly doubled. Bake 10 min. at 400°. Reduce heat to 350° and bake 20 min. more. Cool on rack. Yields 2 9x5 in. loaves.

Cheryl Bekkedahl

ORANGE YOGURT MUFFINS

$\frac{1}{4}$ cup melted butter
2 cups biscuit mix
 $\frac{1}{4}$ cup sugar

$\frac{1}{2}$ t. baking soda
1 egg beater
1 8 oz. carton orange yogurt

Preheat oven 400°. Melt butter. In large bowl stir all dry ingredients until soda is evenly distributed. Add egg, yogurt, and butter. Stir just until ingredients are moistened. Line or butter muffin pan, fill $\frac{2}{3}$ full. Bake 15 minutes.
Makes 12 muffins.

Stacy Veach

OAT SESAME BREAD

1 cup rolled oats
 $\frac{1}{2}$ cup sesame seeds
1 pkg. yeast
 $\frac{1}{4}$ cup dark molasses
 $\frac{1}{4}$ cup dark corn syrup

$1\frac{1}{2}$ t salt
2 T butter, melted
4 cups flour

Stir in 1 cup rolled oats into 2 cups boiling water in top of a double boiler. Cover and cook about 1 hour. Cool. In a frying pan over medium heat, stir sesame seeds until browned. Dissolve yeast in $\frac{1}{2}$ cup water. Add oats-stir in molasses and corn syrup. Add salt, butter, and sesame seeds. Gradually add flour. Knead in $\frac{1}{2}$ cup more. Let rise once in bowl and once in pans. Brush with melted butter and bake at 400° for 10 min. and at 350° until done, varies from 40-50 min.

Sundy Porter

ORANGE NUT BREAD

1 med. orange
2 T melted butter
1 t vanilla
1 beaten egg
2 cups flour

$\frac{1}{4}$ t salt
1 t baking powder
1 t soda
1 cup sugar
 $\frac{1}{2}$ cup chopped nuts.

Squeeze juice from orange in 1 cup measuring cup. Fill with boiling water. Grind orange rind and add to diluted juice. Stir in shortening, vanilla, egg. Add flour sifted with other dry ingredients. Beat well and stir in nuts. Bake in greased 1 lb. loaf pan, for 1 hr. at 350°. Cool in pan before slicing.

Virginia Ridder

BRAN MUFFINS

3 cups sugar
1 cup shortening
5 t soda
1 t salt
5 cups flour

1 quart buttermilk
4 eggs, beaten
2 cups boiling water
4 cups All bran
2 cups 100% bran

Pour hot water over bran, shortening, and sugar. Then add beaten eggs and buttermilk. Add dry ingredients and stir until mixed. Bake at 400° for 20 minutes. Can be stored in the frig for 6 weeks or more when tightly covered or placed in a plastic bag. Makes 50.

Clara Markland

90 MINUTE BREAD

4 cups warm water
4 T yeast
4 t salt
 $\frac{1}{2}$ cup wheat germ
 $\frac{1}{2}$ cup honey
4 T oil
7-8 cups flour

Dissolve yeast in water. Mix all ingredients into a soft ball but not a sticky dough. Cut into 4 pieces and let rise 15 min. Pound each piece 1 min. Form into loaves and let rise 30 min. Bake at 400° for 30 min.

Kay Martin

REFRIGERATOR ROLLS

3/4 cup warm water

1/3 cup sugar

3/4 tsp salt

1/3 cup soft shortening

1 egg

1 pkg. dry yeast

1/2 cup mashed potato

3 1/2 cups flour

Blend the ingredients well. Knead. Place in greased bowl and refrigerate. Place in baking pans about 1 1/2 hours before baking. Bake in 400° oven 12-15 min. Yields 2 doz.

Peggy Steel

RHUBARB BREAD

1½ cups brown sugar
2/3 cups salad oil
1 egg
½ cup milk
½ cup sour cream
½ cup chopped nuts

1 t salt
1 t soda
1 t vanilla
2½ cups flour
1½ cups diced rhubarb

Stir together and put into 2 well greased and floured loaf pans. Sprinkle ¼ cup white sugar over each and 1 T melted oleo. Bake for 60 min. at 325°.

Paula Thomas

SOUR CREAM DILL BREAD

1 pkg. active dry yeast
 $\frac{1}{2}$ t salt
1 T margarine
1 cup sour cream
1 T onion, minced
2 t dill weed

2 T sugar
 $\frac{1}{2}$ t baking soda
1 egg slightly beaten
2 $\frac{3}{4}$ -3 cups all-purpose flour

Soften yeast in $\frac{1}{4}$ cup warm water in large mixing bowl. Stir in salt, margarine, sour cream, onion, dill weed, sugar, soda and egg. Add $\frac{1}{2}$ the flour and beat well with wooden spoon. Add enough more flour to make a stiff dough. Turn out on lightly floured board and knead 5-10 turns. Put back in bowl, cover and let rise in warm place 50 min. or until doubled. Turn out on board and shape in 2 small loaves. Place in 9x5x3 in. pans and let rise 30-40 min. Bake in mod. oven (350°) 40 min. or until golden brown. Brush with melted margarine and sprinkle lightly with salt.

Gram Pearson

ZUCCHINI BREAD

3 eggs
2 cups sugar
1 cup oil
2 T vanilla
2 cups zucchini, chopped
1 (8oz.) can crushed pineapple
3 cups flour

2 t soda
 $1\frac{1}{2}$ t cinnamon
 $\frac{3}{4}$ t nutmeg
1 t salt
 $\frac{1}{2}$ t baking powder
1 cup chopped nuts
1 cup currents

Beat eggs, sugar, oil, and vanilla. Add remaining ingredients, except nuts and currents. Mix well. Add nuts and currents. Mix. Pour into 2 loaf pans. Bake at 350° for 1 hr. Test with a toothpick before removing.

Jeanine LaPlante

WHOLE WHEAT ROLLS

2 packages yeast
 $\frac{1}{4}$ cup water
5 T honey
1 $\frac{3}{4}$ cup water

5 cups whole wheat flour
 $\frac{1}{3}$ cup vegetable oil
 $1\frac{1}{2}$ t salt
 $\frac{1}{2}$ cup flour for kneading

Dissolve yeast. Mix honey and water. Add 2 cups of flour and yeast. Beat with a beater. This makes a sponge batter. Cover and set in a warm place for 1 hour. Next add oil and salt and beat while adding flour. Spread out on floured board and knead 10 minutes. Place in oiled bowl. Set in warm place and let rise. Punch down and shape into desired rolls, let rise again. Bake at 350° for 1 hour.

Connie Linke

ZUCCHINI BREAD

3 eggs
1 cup crisco
2 cups sugar
3 cups flour
3 t cinnamon
1 t salt

1 t baking powder
1 t baking soda
1 t vanilla
2 cups zucchini, grated
1 cup nuts

Bake at 325° for 1 hr.

Linda Langan

FRUIT CAKE

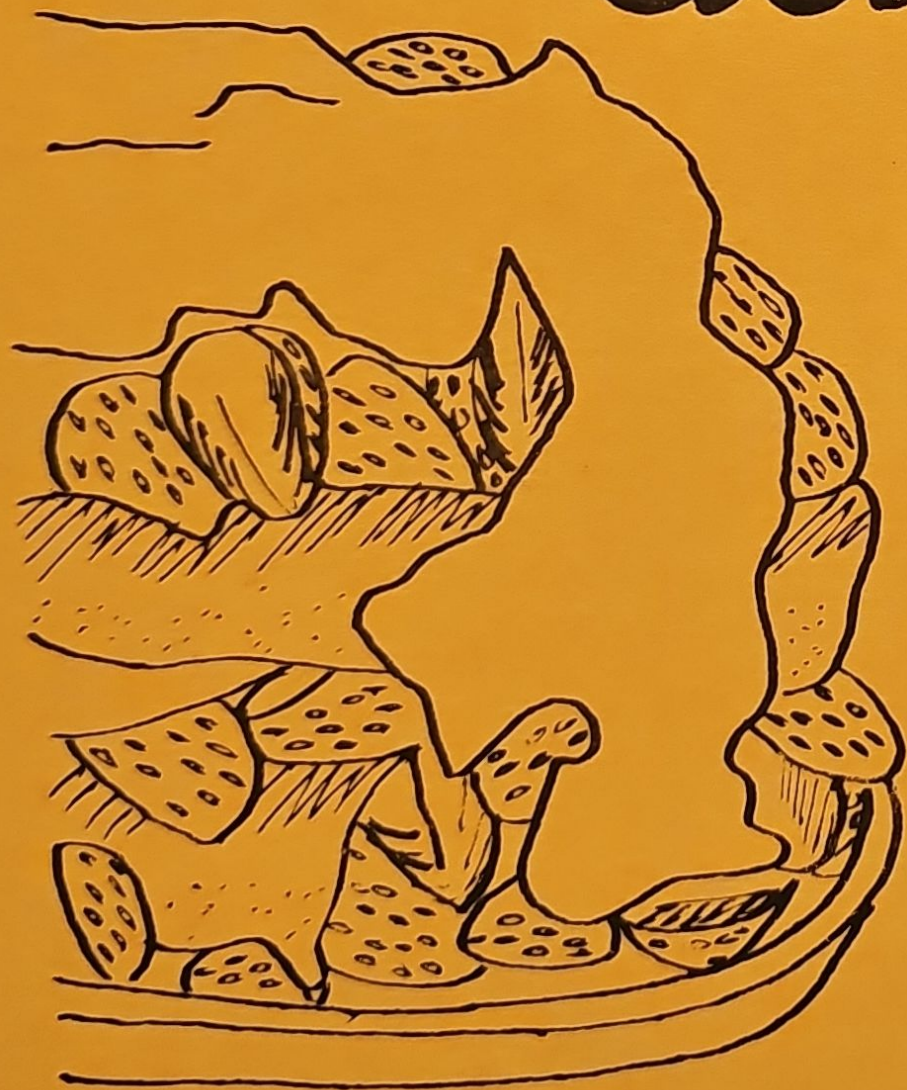
$\frac{1}{2}$ lb. 8 oz. whole dates
1 cup golden raisins
1 cup whole Brazil nuts
4 oz. candied cherries
 $\frac{1}{2}$ cup walnut halves
 $\frac{1}{4}$ cup sherry wine
 $\frac{3}{4}$ cup sugar

$\frac{3}{4}$ cup sifted flour
 $\frac{1}{2}$ t baking powder
 $\frac{1}{4}$ t salt
2 large eggs - well beaten
 $\frac{1}{2}$ t vanilla
 $\frac{1}{2}$ t grated orange peel

Put fruit and nuts in bowl. Pour sherry over. Let stand while mixing other ingredients. Sift dry ingredients over fruit and nut mixture. Pour eggs and flavoring over mixture. Blend well and pour into lined loaf pan. Bake about $1\frac{1}{2}$ hours at 325° . Makes one loaf.

Bonnie Bourgault

desserts





GOOD DESSERT

1 cup flour
1 stick margarine
1 cup pecans
1 cup powdered sugar

1 8 oz. pkg. cream cheese
1 cup Cool Whip
2 small pkgs. instant pudding (lemon is good)
3 cups milk

Mix flour, margarine and pecans and pat in 9x13" pan. Bake 15 minutes at 350°. Cream sugar, cheese and fold in Cool Whip. Spread on first mixture when cooled. Combine pudding and milk and spread on top. Top completed dessert with rest of Cool Whip and chill. Cut into large (3x3) squares and serve.

Patti Pearson

FRUIT CAKE

1 cup chopped dates
1 cup raisins
2/3 cup butter or margerine
1½ cup brown sugar - packed
¼ cup dark molasses
1½ cup hot water
2 eggs, beaten
2 cups (#1) fruit and peels

1 cup chopped nuts
3 cups sifted flour
½ t cinnamon
½ t nutmeg
1 t baking soda
1 t baking powder
1 t salt

Combine in saucepan first 6 ingredients. Boil gently for 3 minutes. Cool in large mixing bowl. Add eggs, fruit and peel and nuts. Sift together flour, spices, soda, baking powder and salt. Add gradually to fruit mixture, beating well after each addition. Pour into 9 inch tube pan, lined with greased wax paper. Bake in a slow oven (275° F) for 2½ hours, or until tester inserted in center comes out clean. Remove cake from pan. Cool thoroughly. Wrap securly in aluminum foil or wax paper. Store in a clean air-tight container in a cool place. Age 3 to 4 weeks to improve flavor. Will store for 6 weeks.

Lucille Kruse

BUTTERSCOTCH DESSERT

- 1st Layer: Mix together thoroughly 1 stick margarine, 1 cup flour, and $\frac{1}{2}$ cup nuts. Pat and cover bottom of 9x13 inch pan. Bake at 350° for 15 minutes.
- 2nd Layer: Mix together 1-8oz. pkg cream cheese, 1 cup powdered sugar, and 1 cup Cool Whip. Spread over cooled crust.
- 3rd Layer: Cook 1 small pkg vanilla and 1 small pkg butterscotch pudding with 3 cups milk until thickened. When cool spread on top of cream cheese layer.
- 4th Layer: Spread remaining Cool Whip on pudding. Top with toasted coconut. Chill. Can be made with chocolate or lemon pudding instead of butterscotch.

Kay Martin

ORANGE SLICE COOKIES

1½ cups brown sugar
½ cup shortening(half butter)
2 eggs
½ t. salt

Cream this together and add:

2 cups flour, sifted with 1 t. soda
½ cup coconut, cut fine

Mix well and add 1 lb. orange slice candies which have been cut into small pieces with scissors and mixed with ½ cup flour(making 2½ cups flour altogether). Stir in 1 cup quick-cooking oatmeal ; mix well and chill. Pinch off bits of dough the size of walnuts; roll into balls; place on greased cooky sheet and press down lightly. Bake at 400 degrees for 10 to 12 minutes. Cool and while still warm store in covered container.

Jerelynn Shields

APPLE BARS

1 cup sifted flour
 $\frac{1}{2}$ t soda
 $\frac{1}{2}$ t salt
 $\frac{1}{2}$ cup shortening
6 T sugar
6 T brown sugar, packed

1 t vanilla
 $\frac{1}{4}$ t hot water
1 egg beaten
 $\frac{1}{2}$ cup chopped nuts
1 diced and pared apple

Sift dry ingredients together. Cream shortening and sugar. Add water, egg and dry ingredients. Fold in nuts and apple. Spread in an 8 in. greased baking pan. Sprinkle with a cinnamon and sugar mixture. Bake at 350° 20-25 min. Cool, cut into squares.

Sandy Zimmer Jones

CHOCOLATE CHIP BARS

Mix together:

1/3 cup soft shortening
1 1/4 cups brown sugar (packed)
2 eggs

Sift together and stir in:

1 1/4 cups sifted flour
1 1/4 t double-action baking powder
1/4 t salt

Stir in: 1/2 cup semi-sweet chocolate pieces and 1/2 cup coarsely broken nuts.

Spread into greased square pan, 9x9x2 in. Bake 30-35 min. in moderate oven (350°)
When almost cool, cut into bars. Can be doubled and placed in a 13x9 pan.

Ada Shields

APPLESAUCE OATMEAL COOKIES

2 cups sugar
1 cup shortening
2 eggs beaten
2 cups applesauce
2 t soda
2 cups nuts-optional
chocolate chips (if desired)

3½ cups flour
2 t nutmeg
2 t cinnamon
1 t salt
2 cups oatmeal

Cream sugar and shortening. Add eggs, add soda to applesauce. Add to mixture. Sift together dry ingredients. Add oatmeal, raisins and nuts, and chocolate chips if desired. Mix well. Drop by spoonfulls onto greased cookie sheet. Bake at 375 for 10 min.

Alyson Childs

ALMOND ROCA COOKIES

1 cup butter
 $\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup brown sugar
1 egg yolk beaten

1 t vanilla
2 cups cake flour
1 10 oz. bar milk chocolate
1 cup finely chopped nuts

Cream butter and sugar. Add beaten egg and vanilla. Mix well, blend in flour. Spread in lightly greased jelly roll pan. Bake at 325° 15 to 20 minutes.

Debbie Lessenger

CHOCOLATE SHEET CAKE
(LIKE BROWNIES)

2 sticks margarine
1 cup water
4 T cocoa
2 cups sugar
2 cups flour

$\frac{1}{2}$ t salt
2 eggs
1 T vanilla
1 T soda
 $\frac{1}{2}$ cup sour cream

Bring margarine, water, and cocoa to a boil after margarine melts and remove from heat. Mix together sugar, flour and salt and add to margarine mixture. Add eggs, vanilla, soda and sourcream and beat well. Pour onto greased and floured cookie sheet. Bake for 25-30 min. on 375°.

Elaine Rodwell

ICING FOR CHOCOLATE SHEET CAKE

$\frac{1}{2}$ cup margarine
4 T cocoa
6 T milk

1 t vanilla
4 cups or 1 lb. powdered sugar
1 cup chopped nuts

Heat margarine, cocoa, and milk until margarine melts, remove from heat, and add vanilla and sugar. Pour frosting over sheet cake and spread. Sprinkle on nuts.

Elaine Rodwell

COCA COLA CAKE

1 cup butter
 $\frac{1}{4}$ cup cocoa
1 cup Coca Cola
2 cups flour
2 cups sugar

1 t soda
 $\frac{1}{2}$ cup buttermilk
2 cups eggs, beaten
1 t vanilla
 $1\frac{1}{2}$ cups minature marshmallows

Heat to boiling butter, cocoa, and Coca Cola. Add flour, sugar, soda and mix gently. Stir in buttermilk, eggs, vanilla and marshmallows. Pour into greased 13 x 9" pan. Bake 350° 30-35 minutes. Cake can be frosted while warm.

COCA COLA FROSTING

$\frac{1}{2}$ cup butter
 $\frac{1}{4}$ cup cocoa
6 T Coca Cola
1 cup minature marshmallows

1 lb. box powdered sugar
1 t vanilla
1 cup nuts

Heat to boiling butter, cocoa and Coca Cola. Add marshmallows, stirring until dissolved. Beat in sugar and vanilla. Stir in nuts.

Connie Linke

COCONUT OATMEAL COOKIES

2 cups flour
1 t salt
1 t baking powder
1 t soda
1 cup butter (shortening)
1 cup brown sugar

1 cup white sugar
2 eggs
2 t vanilla
1 cup rolled oats
2 cups shredded coconut

Cream butter and sugar. Add eggs, vanilla, soda, then oats and coconut. Drop on ungreased cookie sheet. Bake at 375° for 9 to 12 minutes.

Sara Bourgault

HARVEY WALLBANGER CAKE

1 pkg. orange cake mix	$\frac{1}{2}$ cup orange juice
1-3 $\frac{3}{4}$ oz pkg. vanilla pudding mix	$\frac{1}{2}$ cup Galliano
4 eggs	2 T Vodka
$\frac{1}{2}$ cup cooking oil	

Glaze:

1 cup sifted powdered sugar	1 T Galliano
1 T orange juice	1 t Vodka

In lg. mixer bowl, combine cake mix and pudding mix. Add eggs, oil, orange juice, Galliano and Vodka. Beat on low speed of electric mixer for $\frac{1}{2}$ min. Beat on med. speed for 5 min. scraping bowl frequently. Pour into greased, floured tube pan. Bake at 350° for 45 min. Cool in pan 10 min. To make glaze just combine all ingredients.

Lori Giffin

CONGO COOKIES

2 3/4 cups flour
2½ t baking powder
½ t salt
2/3 cups shortening
2¼ cups brown sugar (1 lb)

3 eggs
1 cup nuts
1 pkg. chocolate chips
1 t vanilla

Melt butter and add brown sugar. Stir until well blended-allow to cool slightly. Mix dry ingredients. Add eggs one at a time, beating well into batter. Add dry ingredients, then nuts, chocolate chips, and vanilla. Bake at 350° for 35 min.

Desi Williamson

APPLE CAKE

$\frac{1}{2}$ cup shortening
1 cup sugar
1 egg
2 cups chopped raw apple
1 t soda

$\frac{1}{2}$ t salt
 $1\frac{1}{2}$ cups flour
1 t cinnamon
 $\frac{1}{2}$ t nutmeg

Mix all together and place in 8 or 9 in. square pan. Place $\frac{1}{3}$ cup brown sugar and $\frac{1}{2}$ cup chopped walnuts on top before baking. Bake 45 min. at 325° .

Dorthey Bekkedahl

HELLO DOLLIES

$\frac{1}{2}$ cup butter
 $1\frac{1}{2}$ cup graham cracker crumbs
1 cup chopped nuts

1 cup chocolate chips
 $1\frac{1}{2}$ cups coconut, flaked
1 can eagle brand sweetened condensed milk

Melt butter in 13x9x2 in. pan. Sprinkle crumbs evenly over melted butter. Sprinkle nuts evenly over crumbs, then chocolate chips. Pour milk after you sprinkle coconut on top. Bake at 350° for 25 min. Cool for 15 min. and cut into bars.

Desi Williamson

DATE FILLED COOKIES

1 cup crisco
2 cups brown sugar
2 beaten eggs
4-5 cups flour
1 t salt
1½ t soda

1 cup chopped nuts
1 cup chopped dates or ground raisins
½ cup sugar
2 T flour
1 cup water
1 t vanilla

Cream together crisco, brown sugar, eggs, flour, and salt. Dissolve soda in 1 cup water and add to mixture. Place by spoonfuls on greased cookie sheet, taking a spoon and making a hole in the center of each. To make filling, combine all ingredients and cook slow till thick. Can add a teaspoon of other juice such as lemon, etc. if desired. Place filling in center of dough and add a little more dough on top of the filling. Bake at 350°.

Sarah Bekkedahl

INDOOR S'MORES

1/3 cup light corn syrup
1 T margarine/butter
1 pkg. (5.75 oz.) chocolate chips
1/2 t vanilla
4 cups Golden Grahams cereal
1 1/2 cups miniture marshmallows

Butter square pan, 9x9x2 in. Heat corn syrup and margarine to boiling in 3 qt. saucepan; remove pan from heat. Add chocolate chips and vanilla; stir until chocolate is melted. Fold in cereal gradually until completely coated with chocolate. Fold in marshmallows. Turn mixture into pan and press with buttered back of spoon. Let stand at room temp. for an hour. Cut into bars.

Diane Perkins

EASY CHOCOLATE KNOX BLOX

4 envelopes Knox unflavored gelatin
 $\frac{1}{2}$ cup sugar
 $1\frac{1}{2}$ cups cold water
1 pkg. (12oz.) chocolate chips

In saucepan, combine all ingredients. Stir over low heat 5 min. or until chocolate is melted. Pour into 8-9 in. square pan and chill til firm. Cut into 1 in. squares. Makes about 6 doz.

Variations: When in pan, you can add $\frac{1}{2}$ cup chopped nuts, raisins, cherries, or marshmallow creme.

Peggy Koehler

GLAZED MINT FROSTED BROWNIES

$\frac{1}{2}$ cup butter or margarine, softened
1 cup sugar
1 t vanilla
2 eggs

2 sq. (2 oz.) unsweetened choc., melted and cooled
 $\frac{1}{2}$ cup chopped nuts
 $\frac{1}{2}$ cup flour

Mint frosting:

Beat until smooth 1 cup powdered sugar, 2 T softened margarine, 1 T milk and $\frac{1}{2}$ t peppermint extract.

Chocolate Glaze:

In small saucepan over low heat melt 2 T butter. Add 2 squares Bakers semi-sweet chocolate and stir to melt and until smooth.

In large bowl beat butter, sugar, vanilla, eggs and chocolate until well blended.

GLAZED MINT FROSTED BROWNIES
Con't.

Stir in nuts and flour. Spread in 8x8x2 in. pan. Bake in preheated oven at 350° for 25 min. Cool, then spread with mint frosting. Let stand until set. Pour chocolate glaze over frosting and spread in thin layer. Chill until firm. Bring to room temp.

Cheryl Bekkedahl

HOLLY

30 lg. marshmallows
 $\frac{1}{2}$ cup butter
1 t vanilla
2 t green food coloring
 $3\frac{1}{2}$ cups corn flakes

Drop into cookies onto wax paper, and add red cinnamon candies on top to decorate.

Bonnie Burns

IMPOSSIBLE PIE

Put following ingredients into blender:

4 eggs
 $\frac{1}{2}$ cup flour
 $\frac{1}{3}$ cup margarine
1 cup coconut

2 t vanilla
1 cup sugar
2 cups milk

Blend until flour is mixed and no longer lumpy. Butter 10 in. pyrex pie pan (lip and all) Pour ingredients into pan. Preheat oven to 400°. When you place pie in the oven turn temp. down to 350° and bake 45 min. Do not underbake. Test with a table knife, should come out clean. Half of the ingredients fit nicely in a 7 in. pan for a small pie.

Ada Shields

OUT OF THIS WORLD BARS

3/4 cup butter
3 T brown sugar
1½ cups flour
1 cup dates, cut up
1 cup nuts, chopped

2 eggs, beaten
2 T flour
1½ brown sugar
1 t vanilla

Mix butter, 3 T brown sugar and 1½ cups flour till crumbly and put in bottom of 9x13 pan. Bake 10 min. at 350°. Combine remaining ingredients pour over bottom layer. Bake at 350° for 25-30 min. Cool.

Frosting: 4 T butter, 2 T milk or cream, 1 cup powdered sugar, ½ t vanilla, ½ t almond extract. Mix together til smooth and spread on top.

Bonnie Burns

BACARDI RUM CAKE

1 cup chopped pecans
1 18½ oz. pkg. yellow cake mix
1 3 ¾ oz. pkg jell-o vanilla instant
pudding and pie filling

4 eggs
½ cup cold water
½ cup oil
½ cup Bacardi dark rum (80 proof)

Glaze:

¼ lb butter
¼ cup water

1 cup granulated sugar
½ cup Bacardi dark rum

Preheat oven to 325°. Grease and flour 10 in. tube or 12 cup Bundt pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hr. Cool. Invert on a serving plate. Prick top. Drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat till glaze is used up.
Glaze: Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum. Serve with whipping cream.

Monica Lee

PEANUT BUTTER BALLS

$\frac{1}{4}$ cup butter or margarine
2 cups powdered sugar
1 cup peanut butter
 $\frac{1}{2}$ can peanuts chopped
 $1\frac{1}{4}$ pkg. (12 oz. pkg) chocolate chips
1 T parafin wax.

Mix butter, sugar, peanut butter and peanuts together and form into 1 inch balls. Melt chocolate chips and wax over hot water and dip balls until coated. Place on wax paper and chill until set.

Delynn Harris

PEANUT BUTTER PIE

1 cup peanut butter
1 8 oz. pkg. cream cheese
1 cup sugar
2 T melted butter
1 cup whipping cream, whipped
1 T vanilla
Graham cracker crust

Fudge topping, melted

Mix first six ingredients and pour into graham cracker crust. Let stand overnight in refrigerator; then cover with melted hot fudge topping. Serves 8

Kim Sterling

KIFLIN COOKIES

3/4 lb. real butter
1 cup sugar
1 t vanilla
2½ cups flour
7 oz. ground almonds

Mix ingredients. Form 3 rolls and slice into thin wafers. Bake about 8 min. at 350°.

Margaret Olson

PECAN BALLS

2 cups finely chopped pecans or walnuts
4 T sugar
1 cup butter or margarine
2 t vanilla
2 cups sifted flour
pinch of salt

Mix all ingredients together thoroughly and work with hands til it holds together. Pinch off bits of dough and roll into balls about the size of a walnut. Bake on ungreased baking sheet in 375° oven 10-12 min. Coat warm pecan balls with powdered sugar. Yield 38-40 cookies.

Margaret Lundberg

KRISP KRINGLE

1 cup flour
1/3 cup butter
about 3 T water
½ cup butter
1 cup flour
3 eggs
1 t vanilla

Mix first three ingredients together as a pie crust. Divide into 4 parts and pat each one out on a cookie sheet (¼ in. thick) for pat out as 1 whole. In saucepan, mix 1 cup water, ½ cup butter to boiling; remove and add flour and stir till smooth. Add eggs, one at a time, and stir briskly. Add vanilla. Spread this cream-puff-like dough over pie crust. Bake at 400° for 20 min. Reduce heat to 375° and bake for another 20-25 min. Coll and frost with an icing made of 1½ cups powdered sugar, 1 T butter, and enough milk to form desired consistency.

Leah Capili

BAKED SPICE DOUGHNUTS

2 cups flour unsifted
3 t baking powder
1 t salt
2 T sugar
 $\frac{1}{4}$ t nutmeg, ground

$\frac{1}{4}$ t cinnamon, ground
 $\frac{1}{4}$ cup butter or margarine
 $\frac{1}{2}$ cup milk
1 egg

Stir together flour, baking powder, salt, sugar, nutmeg, and cinnamon. Cut in butter to size of small peas. Lightly beat together the milk and egg with a fork then stir into dry ingredients. Gather into a ball and knead 8-10 times on a floured board. Roll out to $\frac{1}{2}$ in. thick. Place doughnuts and holes on an ungreased baking sheet. Bake until lightly browned. Immediately dip the tops into a $\frac{1}{4}$ cup melted butter or margarine, then into a mixture of $\frac{3}{4}$ t cinnamon and $\frac{1}{3}$ cup sugar. Makes about 10 doughnuts and holes. (Bake at 425° for 10-12 min.)

Sue Kenny

KRINGLA

$\frac{1}{4}$ lb margarine
1 cup flour
2 T water

Mix into pie crust type dough. Make 3 strips, 3 in. wide. Combine $\frac{1}{4}$ lb butter with 1 cup water and boil. Remove from heat and add 1 cup flour while still boiling. Add 3 eggs, one at a time, beating after each. Add 1 t almond extract. Spread on strips of dough. Bake at 400° for 40 minutes. When cool, top with powdered sugar, mixed with 2 T melted butter and add boiling water to thin. Add 1 t almond extract.

Norma Marshall

LEMON MERINGUE BARS

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup powdered sugar
2 egg whites
2 egg yolks
1 cup flour

$\frac{1}{4}$ cup finely chopped almonds
 $\frac{1}{4}$ t salt
2 t grated lemon peel
1 T lemon juice
 $\frac{1}{2}$ cup sugar

Heat oven to 350°. Grease and flour a 9x9x2 pan. Cream butter in a bowl, add powdered sugar and beat until fluffy. Add egg yolks, flour, almonds, lemon peel, and salt; mix well. Spread mixture into pan and bake 10 min. Remove from oven and cool slightly. Beat egg whites until soft peaks form. Gradually add sugar and beat until stiff peaks form. Gradually add lemon juice. Blend. Spread over baked layer. Bake 25 min. longer or till light brown. Cool in pan and cut. Makes 1 doz.

Jeanine LaPlante

LEMON PUDDING

1 scant cup sugar
1/3 cup flour
grated rind of 1 lemon

Mix together and add the following:

2 egg yolks beaten
1 cup milk
1 lg. T melted butter

Juice of 1 lemon
2 egg whites beaten stiff & folded in last

Place in oiled casserole. Set in water and bake at 400° for 15 min.- then slow to 300 or 325 for 30 min. Turn out when cold & serve with whipped cream. The cake part should spring like regular cake but it will be soft and pudding like in the bottom so when it is turned out the cake is on the bottom and pudding on top of serving plate.

Marion Harris

PIE CRUST

3 cups sifted flour
1 t salt
1 cup lard
3 T lemon juice
1 T cold water
1 egg well beaten

Sift flour, salt, and cut into lard till crumbly. Add lemon juice, water, and egg.

Patsy Dunning

BARB'S DOLLAR COOKIES

1 cup butterscotch chips
1 cup chocolate chips
1 cup chow mein noodles
1 cup salted peanuts

Melt chips together and add noodles and peanuts. Drop by teaspoon and chill.

Barbara Prince

LOUISVILLE PIE

1 9" pie shell, partially baked *
1 cup sugar
 $\frac{1}{2}$ cup flour
 $\frac{1}{4}$ t salt
1 stick butter, melted

2 eggs lightly beaten
2 T Bourbon
1 t vanilla
1 cup real chocolate chips
1 cup chopped pecans

Mix dry ingredients, then stir in remainder. Pour into pie shell and bake until puffed and firm. Serve warm. Very rich! Oven temp. 350° 45-50 min.

*To insure a crisp crust, partially bake pie shell before adding filling. Prick all over with a table fork and paint the bottom with a thin coating of a light colored jelly or strained preserves to keep it flat. Bake 8-9 min. in a preheated 400° oven.

Deborah F. Reams

BAKED CHEESE CAKE

5 eggs, separated	1 cup sour cream
1 lb. cream cheese	1 cup sugar
2 t flour	1 t vanilla

Beat egg yolks until lemon colored. Gradually beat in sugar and soft cream cheese. Beat until smooth. Add sour cream, flour and vanilla. Beat egg whites (separately) until stiff and fold into cheese mixture. Heat oven to 275°. Butter 9" spring pan. Dust bottom and sides with mixture of $\frac{1}{4}$ cup graham cracker crumbs, 1T sugar, $\frac{1}{4}$ t each cinnamon and nutmeg. Pour into pan. Bake 70 minutes. Turn off oven and leave 70 minutes longer. Remove from oven, cool, and topping desired.

Connie Linke

POPCORN CAKE

22 cups popped corn
2 12 oz. pkgs. marshmallows
 $\frac{1}{2}$ lb. butter
1 cup ground peppermint
1 cup peanuts
1 cup spiced gumdrops

Melt marshmallows and butter and stir well. Pour over remaining ingredients. Mix well. Pack firmly into buttered pan. Chill.

Desi Williamson

BROWN SUGAR NUT CAKE

2 $\frac{1}{4}$ cups sifted cake flour
2 $\frac{1}{2}$ t baking powder
 $\frac{1}{2}$ t salt
 $\frac{1}{4}$ t soda
 $\frac{3}{4}$ cup brown sugar
 $\frac{1}{4}$ to $\frac{1}{2}$ cup nuts

$\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup shortening
3 eggs unbeaten
1 cup milk
1 t maple flavor or vanilla

Add $\frac{1}{2}$ of the milk to the ingredients in the bowl. Beat for 2 minutes. Add remainder of the milk and beat 2 minutes more. Stir in nuts. Pour into greased paper lined pans and bake 30 min. at 325⁰.

Sara Bourgault

POPPY SEED CAKE

4 eggs
2 cups sugar
2 cups salad oil
4 cups flour
4 t baking powder

1 t salt
1 lg. can Pet milk
1 t vanilla
 $\frac{1}{2}$ cup ground poppy seeds
 $\frac{3}{4}$ cup chopped nuts.

Beat eggs. Gradually add sugar and beat. Then add oil and beat again. Sift flour with baking powder and salt. Add flour mixture a little at a time, with the can of milk and vanilla. When all mixed, add poppy seeds and stir in nuts. Grease and flour 3 loaf pans. Bake for 50 min. at 350°.

Paula Thomas

STRAWBERRY FROZEN YOGURT

3 eggs, separated
 $\frac{1}{4}$ t each salt & cream of tarter
 $\frac{1}{4}$ cup sugar
2 qts. plain yogurt

Fruit mixture:
4 cups strawberries
2 cups sugar
4 T each lemon juice and vanilla

Combine fruit and sugar, bring to boil on high heat. Reduce to med., stir constantly until fruit softens. Break up large pieces. Remove from heat and stir in flavorings. Lightly beat egg yolks, stir in about $\frac{1}{2}$ cup of hot fruit mixture. Then stir yolk mixture back into fruit mixture. Cool to room temp. In a large mixing bowl, combine egg whites, salt, and cream of tarter. Beat until soft peaks form. Gradually add the $\frac{1}{4}$ cup sugar and continue beating until stiff peaks form. Turn yogurt into large bowl and use a wire whip to smooth any lumps. Fold fruit mixture into yogurt. Combine egg mixture and fruit/yogurt mixture. Transfer to a gallon ice cream maker.

STRAWBERRY FROZEN YOGURT
con't.

Use 4 parts ice to 1 part salt. When hand cranking becomes difficult or electric motor stalls, yogurt is done. Freeze. Makes 1 gallon.

Kim Sterling

MINTY CHOCOLATE SLICES

1 cup white sugar
3/4 cup butter or margarine
1 egg unbeaten
1 t vanilla
few drops of mint extract

1½ cups sifted all purpose flour
½ cup cocoa
½t soda and salt
1 cup chopped nuts

Cream sugar and butter until fluffy. Add eggs and flavoring. Beat well. Sift flour with cocoa, soda and salt. Stir in first mixture, add nuts and mix. Chill dough. Shape into 2 long rolls. Wrap in foil or wax paper. Chill again. Slice thin, bake on ungreased cookie sheet at 375° for 8 to 10 min. Put cookies together with a filling.

Sara Bourgault

FILLING FOR MINTY CHOCOLATE SLICES

Combine 3 T soft butter, 2½ cups sifted powdered sugar, 2 T milk, 1/8 t mint extract and 1 to 2 drops green food coloring.

Sara Bourgault

CARMEL APPLE BLOCKS

4 envelopes Knox unflavored gelatin
 $\frac{1}{4}$ cup sugar
2 cups applejuice-heated to boiling
 $\frac{1}{2}$ cup carmel or butterscotch flavored ice cream topping
 $1\frac{1}{2}$ cups chopped peeled apples

In large bowl, mix gelatin and sugar; add hot juice and stir til gelatin is dissolved. Blend in topping and apples. Pour into 8-9 in. pan. Chill till firm. Cut into 1 in. squares. Makes 6 doz.

Peggy Koehler

CARROT CAKE

3 eggs
3/4 cup cooking oil
3/4 cup buttermilk
2 t vanilla
2 cups sugar
2 cups all-purpose flour
2 t baking soda

2 t cinnamon
1/2 t salt
2 cups finely shredded carrots
1 cup crisp rice cereal
1 cup coconut
1/2 cup drained crushed pineapple

In large mixer bowl, combine eggs, oil, buttermilk, and vanilla. Add sugar. Sift together flour, baking soda, cinnamon and salt. Add and mix well. Pour into greased and floured 13x9x2 pan. Bake 350° for 40-45 min.

Leona Hammond

CREAM CHEESE FROSTING
For Carrot Cake

1 3 oz. pkg cream cheese
 $\frac{1}{4}$ cup margarine
2 cups sifted powdered sugar
1 t vanilla
 $\frac{1}{4}$ cup chopped nuts

Soften cream cheese and margarine. Beat together until fluffy. Gradually add powdered sugar beating until smooth; stir in vanilla. Spread over cake, sprinkle with nuts. Frosts top of one 13x9 cake.

Leona Hammond

CHERRY FAVORITE DROPS

1 cup butter
2 cups brown sugar
2 eggs, beaten
1 t maple flavoring
1 t soda
 $\frac{1}{2}$ cup milk

2 t baking powder
5 cups flour, sifted
1 cup dates, chopped
1 cup raisins
1 cup nuts

Cream butter and sugar. Add eggs and flavoring, dry ingredients, and liquid. Add fruit and nuts last. Before baking place 1 maraschino cherry half on top of each cookie. Bake 12 min. at 350°.

Sara Bourgault

MOM'S COOKIES
(No Bake)

Melt in top of double boiler:

$\frac{1}{2}$ t butter

$\frac{1}{2}$ cup peanut butter

2 pkg. butterscotch chips

Mix till creamy. Pour over 3 cups cornflakes and mix well. Drop in small cookies onto wax paper-let set.

Gram Pearson

MOIST CHOCOLATE CAKE

2 cups sugar
3/4 cup shortening
2 eggs
3 cups sifted cake flour

1/2 t salt
1/2 cup cocoa
1 cup buttermilk or sour milk
2 t soda

Cream together sugar and shortening until light and fluffy. Add eggs one at a time and beat well. Add dry ingredients alternately with buttermilk or sour milk. Beat until smooth. Dissolve soda in 1 cup boiling water, let cool, and add last. Mix well until blended. Bake at 325⁰ for 35-40 min.

Sara Bourgault

MINT COOKIES

2 1 oz. pkg. unsweetened chocolate
 $\frac{1}{2}$ cup margarine
2 eggs
1 cup sugar

$\frac{1}{2}$ t peppermint extract
 $\frac{1}{2}$ cup flour
dash salt
 $\frac{1}{2}$ cup chopped almonds

Melt chocolate with butter. Beat eggs until frothy and stir in sugar, chocolate mixture and extract. Add flour, salt and almonds. Pour in buttered 9x9 pan. Bake 350° for 20-25 min. Cool.

Mint icing:

2 T margarine
1 cup powdered sugar
1 T cream

$\frac{3}{4}$ t peppermint extract
green food coloring

Spread on brownies and refrigerate. Top with 1 oz. unsweetened chocolate and $1\frac{1}{2}$ T margarine melted together. Chill again until set.

Kay Martin

POPPY SEED CAKE

$\frac{1}{2}$ cup poppy seeds in 1 cup milk
 $1\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup shortening
 $1\frac{3}{4}$ cups flour
2 t baking powder

pinch of salt
1 t vanilla
4 eggs

Soak poppy seeds in milk for 2 hours. Cream sugar and shortening together and add flour, baking powder, and salt. Add vanilla, poppy seeds and milk. Beat eggs till stiff and fold into above mixture. Put into greased 9x13 pan and bake at 375° for 25 min. Cool. To top cake:

Mix in double boiler: 4 egg yolks, beaten, 3 cups milk, 1 cup sugar, pinch of salt, and 5 T corn starch. Cook till thick, then add 1 t vanilla. Cool by putting wet cloth over pan to prevent skim on top. When this has cooled, put on cake, top with walnuts and sweetened whipped cream.

MACROON ICE CREAM PIE

$\frac{1}{4}$ t salt
1 t vanilla
4 stiffly beaten egg whites
1 cup sugar

1 t baking powder
1 cup graham cracker crumbs
 $\frac{1}{2}$ cup walnuts
 $\frac{1}{2}$ cup coconut

Add sugar gradually to egg whites until very stiff. Add salt and vanilla to this. Combine baking powder, crumbs, walnuts, and coconut together and fold into egg white mixture. Pour in 9 in. pie pan, making sides higher than middle. Bake for 30 min. at 350°. Serve with ice cream and strawberries.

Sundy Porter

QUICK COOKIES

1 cup Bisquick
1 box (4 serving size) pudding mix-dry, not instant (choc. or vanilla)
 $\frac{1}{2}$ cup water

Mixx all ingredients together. Add nuts, chocolate pieces, etc. and drop by teaspoon on greased cookie sheet. Bake at 350° 10-20 min.

Pattie Pearson

CARROT CAKE

2 cups flour
2 cups sugar
 $\frac{1}{2}$ t salt
1 t soda
2 t baking powder
2 t cinnamon
1 t allspice

4 eggs
3 cups finely grated carrots
1 cup oil

Sift dry ingredients into large bowl, add oil and stir well. Add eggs one at a time mixing well after each addition. Add carrots and blend well. Pour batter into greased 9x13 pan. Bake for 40 to 50 minutes at 350°.

Sara Bourgault

SOUR CREAM COFFEE CAKE

1 stick margarine
1 cup sugar
2 eggs
1 t vanilla
1 cup sour cream

2 cups sifted AP flour
1 t baking soda
 $\frac{1}{2}$ t salt
1 t baking powder

Sugar mixture:

$\frac{1}{4}$ cup granulated sugar
1 t cinnamon

$\frac{1}{4}$ cup brown sugar
 $\frac{1}{2}$ cup black walnuts

Cream margarine, sugar, eggs, vanilla, and sour cream. Add flour, soda, salt, and baking powder. Pour $\frac{1}{2}$ of batter into greased tube cake pan. Sprinkle half of sugar mixture over batter. Add remaining batter and sugar mixture on top. Bake 50 min. at 350°. Let cool in pan. 16 servings

Peggy Steel

MEXICAN COOKIES

$\frac{1}{2}$ cup sifted powdered sugar
1 cup butter
2 cups flour
1 cup nuts

Cream the butter and sugar, blend in the flour. Stir in nuts. Form cookie dough into walnut sizes and bake on ungreased cookie sheet at 300° 15-20 min. Roll in powdered sugar while still warm.

Cheryl Bekkedahl

RAISIN CAKE

2 cups flour
1 cup sugar
1 t nutmeg
pinch of salt

$\frac{1}{2}$ cup lard or butter
1 cup raisins
1 t soda

Mix flour, sugar, nutmeg and butter together. Boil 1 cup raisins in 2 cups cold water for 10 min. Let cool, add soda and salt to water. Mix altogether and bake 35-40 min. at 325°.

Sara Bourgault

SWEETHEART COOKIES

1 cup butter or margarine
2 3 oz. pkg cream cheese
1 cup granulated sugar
1 t vanilla

2 cups sifted flour
1 T baking powder
1 cup oats
 $\frac{1}{2}$ cup walnuts

Beat butter, cheese, sugar, and vanilla till creamy. Stir in flour, baking powder, oats, and walnuts. Chill for 2 hours. Cut into hearts and bake on ungreased cookie sheet at 350° for 12-15 min. Frost with Sweetheart Cookie Frosting.

Monica Lee

SWEETHEART COOKIE FROSTING

2 cups powdered sugar
2 T butter
4 t milk
 $\frac{1}{2}$ t vanilla
2-3 drops red food coloring

Beat sugar, butter, milk and vanilla together. Add food coloring. Frost Sweetheart cookies.

Monica Lee

MARSHMALLOW CRESENT PUFFS

$\frac{1}{4}$ cup sugar
1 t cinnamon
2 cans (8 oz.) Pillsbury refrigerated
Quick cresent dinner rolls

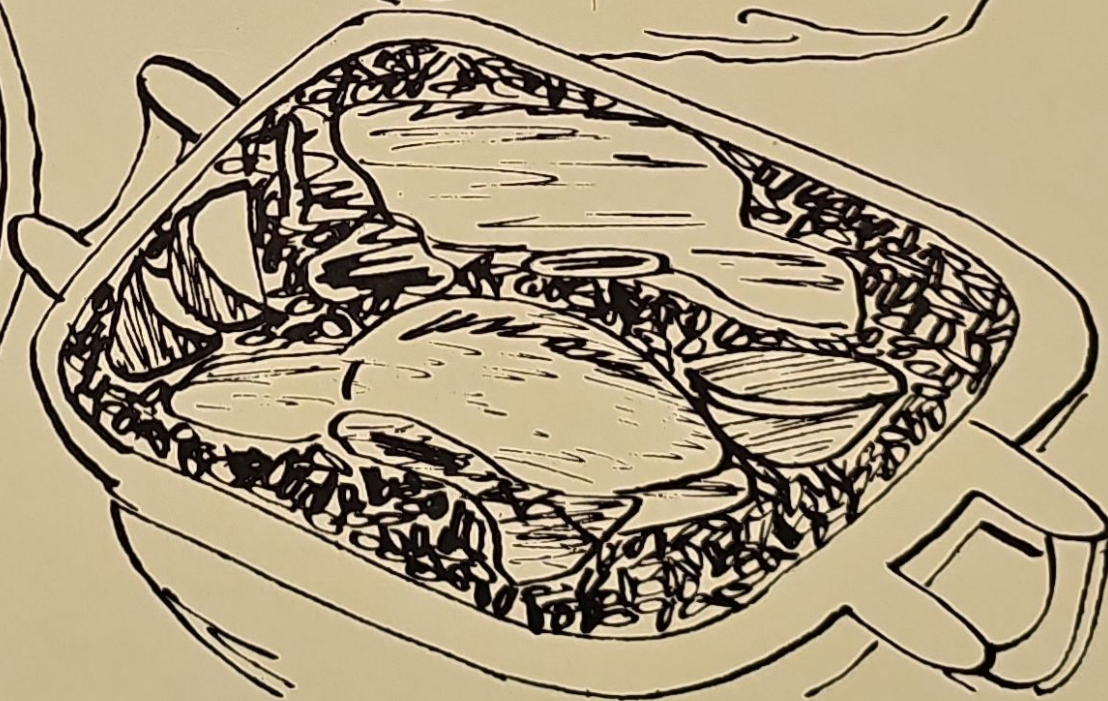
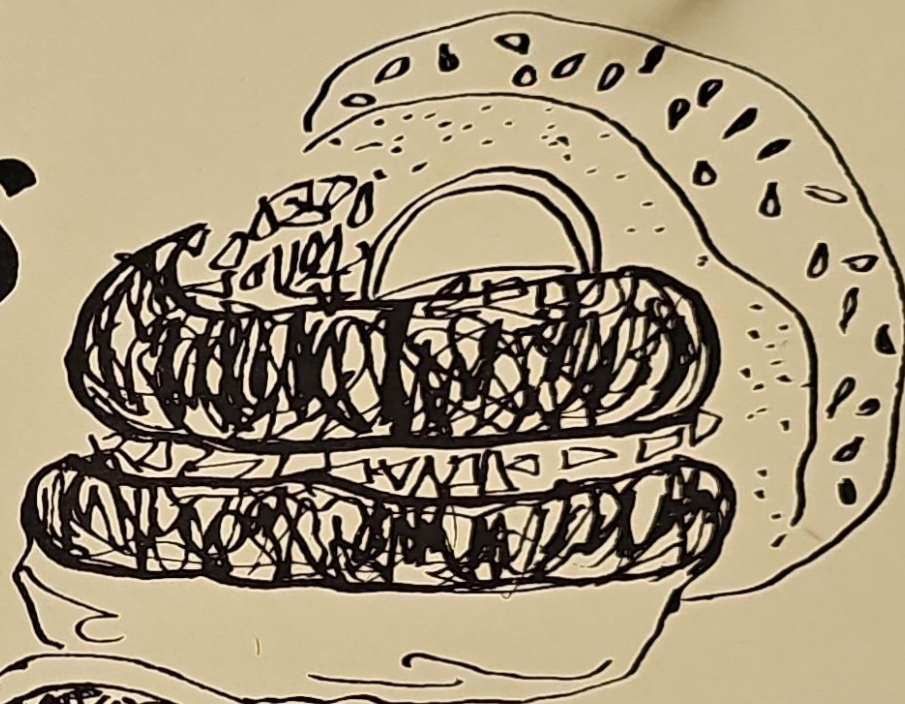
16 lg. marshmallows
 $\frac{1}{4}$ cup butter/margarine melted
 $\frac{1}{4}$ cup chopped nuts

Glaze:

$\frac{1}{4}$ cup powdered sugar
 $\frac{1}{2}$ t vanilla
2-3 t milk(enough to make glaze thin)

Combine sugar with cinnamon. Separate cresent dough into 16 triangles. Dip marshmallow in melted butter, roll in sugar-cinnamon mixture. Wrap a dough triangle around marshmallow covering it and dip in melted butter. Place buttered side down deep in muffin cups. Bake at 375° for 10-15 min. until golden brown. Remove from pan and drizzle with glaze and chopped nuts.

main dishes



POPCORN TURKEY DRESSING

4 cups bread cubes
½ cup onions chopped
½ cup celery

1 cup broth
1 cup popcorn

Mix well and stuff turkey. Bake at 375° until popcorn blows ass off turkey.

Grandma Zimmer

BROCCOLI CASSEROLE

Saute until almost done

$\frac{1}{4}$ cup celery
 $\frac{1}{4}$ cup onion
 $\frac{1}{4}$ cup margarine

Add

1 can mushroom soup
 $\frac{1}{4}$ cup water
 $\frac{1}{2}$ of an 8 oz. jar of Cheese Whiz or $\frac{1}{2}$ cup
1 - 10 oz. package of fresh chopped broccoli
or thawed if frozen
2 cups cooked rice

Combine all ingredients. Put in casserole at 325° for 45 minutes.
Optional: A lot of mushrooms and some water chestnuts.

Rose Dunkel

SHRIMP CREOLE

1½ cups chopped onion	2 t snipped parsley
1 cup finely chopped celery	1 t salt
2 medium green peppers, finely chopped	1/8 t cayenne red pepper
2 cloves garlic, minced	2 bay leaves, crushed
¼ cup butter or margarine	14 - 16 oz fresh or frozen cleaned raw shrimp
1 cup (15 oz.) tomato sauce	3 cups hot cooked rice
1 cup water	

Cook and stir onion, celery, green pepper and garlic in butter until onion is tender. Remove from heat; stir in tomato sauce, water and seasonings. Simmer uncovered 10 minutes. Add water if needed. Stir in shrimp. Heat to boiling. Cover and cook over medium heat 10-20 minutes or until shrimp are pink and tender. Serve over rice. 6 servings.

Dawn Wieburg

CASHEW-HAMBURGER HOT DISH

2 cans mushrooms and juice
2 cans cream of chicken soup
2 cans cream of mushroom soup
1 lb ground beef
1 chopped onion

1 cup raw rice
2 cups diced celery
2 cans water
cashew nuts- (a few for the top)

Cook celery and onion in water. Fry hamburger. Mix well all ingredients. Bake uncovered $1\frac{1}{2}$ -2 hrs. at 325° . Approx. 12 servings.

Peggy Steel

OATMEAL MEATLOAF

1½ lb ground beef
¾ cup oats
¼ cup chopped onion
1½ t salt
¼ t pepper
1 egg, beaten
¾ cup milk

Sauce:

1/3 cup catsup
2 T brown sugar
1 T mustard

Mix well. Shape into loaf. Top with sauce. Bake at 350° for 1 hour.

Alyson Childs

CRAB FONDUE

1 can cream of shrimp soup
 $\frac{1}{4}$ cup milk
 $\frac{1}{2}$ cup shredded cheese
1 can crab or $\frac{1}{2}$ lb. fresh crab

1 T lemon juice
Dash of paprika
Dash of white pepper
2 T white sherry at last minute

Combine soup and milk. Fold in remaining ingredients. Keep warm in a fondue pot. Dip with celery, french bread, or crackers.

Connie Linke

CHICKEN-RICE CASSEROLE

1 can cream of mushroom soup
1 can cream of chicken soup
1 can cream of celery soup
1 stick oleo, melted

1½ cups uncooked rice
1 soup can water
1 cut up fryer or best parts of 2 fryers

Save some of the melted butter out for brushing on top of chicken. Mix melted butter, soups, water, and rice. Pour into buttered baking dish. Allow room for expansion. Place chicken on top and brush with butter. Bake at 275° for 2 hours.

Mary Parker

FRITATA

4 bunches of spinach cooked 5 minutes, drained and chopped	1 t salt
8 - 12 eggs beaten	$\frac{1}{2}$ t pepper
2 - 6 cloves garlic	1 lb. grated Jack cheese
1 white onion grates	$\frac{1}{2}$ cup olive oil

Bake in oblong glass baking dish at 375° for about 25 minutes. Serve hot or cold. You can also substitute bacon, ham sausage, shallots or mushrooms for various ingredients.

Sharon Golightly

CHIMICHANGAS

6 large flour tortillas
1 lb. ground beef
1 med, onion chopped
 $\frac{1}{2}$ cup salsa

cooking oil
1 cup guacamole
1 cup sour cream
shredded lettuce and chopped green onions

Prepare filling by browning beef and add onion. Cook till soft. Moisten with sauce. Simmer for 10 min. , stir occasionally. Spoon filling down center of tortilla, fold tortilla around filling and fold sides in toward middle. Fasten with toothpicks. Fry in hot oil over med. heat, turning till golden. Takes 1-2 minutes. Lift with tongs from oil, drain on paper towels. To serve, place on shredded lettuce, top with dollops of guacamole and sourcream. Sprinkle with onions.

Cassandra Ward

LASAGNA

1 lb. ground beef
1 #2½ can tomatoes
1 small can tomatoe sauce
2 env. Laury spaghetti sauce
2 cloves garlic

1 8oz. pkg. lasagna noodles
1 8oz. pkg. Mozarella Kraft cheese
1 cup cottage cheese
½ cup Parmesan cheese

Mince garlic, add to browned ground beef; add sauce and simmer. Put in layers: Meat sauce, noodles, sauce, cottage cheese, mazarella, noodles, sauce, cheese, etc. Top with parmesan cheese and cover with foil. Bake 4 hours at 200°. During last ½ hr., remove foil. (Fits a 9x13 dish) Serves 10.

Dorothy Bekkedahl

HOT CHILI

2 lbs. ground round
1 can tomato soup
1 small can Hunts tomato sauce
1 cup ketchup
chopped celery
chopped onion
2-3 cans kidney beans

2 T sugar-brown or white
salt and pepper
chili powder
few drops tobasco sauce
1 t garlic salt
dash or so of paprika

Cook meat, onions, and celery, then add rest of ingredients. Combine and cook in slow cooker all day.

Peggy Koehler

HARVEST ZUCCHINI CASSEROLE

1½ lbs. zucchini cut in ¼ in. rounds,
about 6 cups
1 lb. ground beef
1 cup chopped onion
1 cup instant rice
1 t garlic salt

1 t crushed oregano
¼ t basil
¼ t pepper
2 cups (1 pint) small curd cottage cheese
1 can (10½ oz) cream of mushroom soup
1 can grated cheddar cheese

Cook zucchini in boiling salted water until barely tender. Drain well, saute beef with onion until meat is slightly browned. Add rice and seasonings. Place half of the sliced zucchini in bottom of 2½ quart shallow casserole. Cover with beef mixture and spoon over the cottage cheese. Add remaining zucchini, then spread soup over all. Sprinkle with grated cheese. Bake uncovered in moderate oven, 350° 35-40 min. or until bubbly. Serves 8.

Patsy Dunning

STUFFED FLANK STEAK

1/3 cup chopped onion
2 T butter or margarine
2 hard cooked eggs, chopped
2 cups herb seasoned stuffing croutons
1 cup dairy sour cream

1 beaten egg
1 lb beef flank steak
meat tenderizer
2 T shortening

Cook onion in butter till tender. Stir in chopped eggs, croutons, $\frac{1}{4}$ cup of the sour cream, beaten egg, and $\frac{1}{2}$ cup hot water. Pound steak to thin rectangle. Use tenderizer following label directions. Spread stuffing over meat; roll up from long side. Skewer securely. Brown in hot shortening. Add $\frac{1}{2}$ cup water. Cover and simmer about $1\frac{1}{2}$ hrs. Remove meat, add water to drippings to make $\frac{1}{2}$ cup; stir in remaining sour cream. Heat just to boiling and pass sauce. Serves 4

Clara Markland

SIX IN ONE

Place in casserole as follows:

Rice

Sliced carrots

Potatoes

White onions

Ground beef

Canned tomatoes

Salt and pepper as you go. Bake at 350° for at least 1 hour, covered.

Peggy Koehler

SALMON LOAF or PATTIES

1 tall can salmon
1 cup cracker crumbs
2 eggs
1 small onion chopped fine

1 t pepper
 $\frac{1}{2}$ t dry mustard
enough milk to make mixture quite moist

Combine all ingredients together and place in greased pan at 350° for 30 minutes or place spoonfuls on hot grease in frying pan, browning on both sides.

Sara Bourgault

PORTERHOUSE ROAST

8 lb beef Porterhouse roast

salt and pepper

Have meatman loosen backbone on roast; secure with string. Place roast fat side up, on rack in shallow roasting pan. Sprinkle with salt and pepper. Roast in oven at 325° for 1 3/4 to 2 hours for rare. Carve in thin slices and serve with Horseradish Butter and hard rolls.

Sundy Porter

SALMON LOAF

1 lg. can salmon
1 cup milk
 $\frac{1}{2}$ t pepper
2 eggs, beaten till light
1 cup fine cracker crumbs
 $\frac{1}{2}$ t salt

Remove dark skin and bones from salmon and mash fine with a fork. Add eggs, milk, salt, pepper, and crumbs. Mix thoroughly and pour into well oiled bread pan. Bake at 400° for 30 min. or until golden brown. Serves 6-8.

Beulah Marshall

PORK AND RICE CASSEROLE

1 cup raw rice - soak and drain well. Place in bottom of well-greased dish (12" x 6½"). Sprinkle over rice 1 package dry Liptons onion soup. Place salt pork loin chops on top of rice and onion soup. Pour over 1 can mushroom soup. Then over all 1 3/4 can water. Bake 350° for 1 hour 15 minutes.

Connie Linke

LOBSTER NEWBURG

Melt $\frac{1}{4}$ cup butter in a skillet. Blend in 2 T flour and add $1\frac{1}{2}$ cups light cream gradually. Cook and stir over low heat until thick. Blend a small amount of sauce into 3 beaten egg yolks and stir into remaining sauce. Cook and stir until thick. Add 10 ounces lobster meat and $\frac{1}{2}$ t salt. Heat thoroughly and add $\frac{1}{4}$ cup cooking sherry and $\frac{1}{4}$ cup bottled lemon juice.

Connie Linke

LENTIL CHILI

2 1/3 cups (1 lb.) lentils
about 1½ quarts boiling water
1 lb. ground beef
1 lg. onion chopped
2 cloves garlic, minced
2 T chili powder
2 cans (15 oz.) tomato sauce
salt and cayenne

Brown meat, saute onion and garlic. Add chili powder and tomato sauce. Add lentils with water, and seasonings. Cook till hot or in slow cooker. Serve with corn chips, lettuce, green peppers, onion, cheese, avocado, and taco sauce.

Cassandra Ward

IMPOSSIBLE QUICHE

3 eggs
 $\frac{1}{2}$ cup Bisquick
 $\frac{1}{2}$ cup melted butter
 $\frac{1}{2}$ cup milk
 $\frac{1}{4}$ t each salt & pepper

Blend in blender, pour into 9 in greased pie pan or 9x9 square pan. Sprinkle with $1\frac{1}{2}$ cup cheese. Use just swiss or combination of swiss and cheddar. Push cheese down with fork. Top with $\frac{1}{2}$ cup ham or crisp bacon, shrimp or crab, and push down with fork. Bake at 350° 45 min. Let cool 10 min.

Diane Monlux

STUFFED MUSHROOMS

1 lb. fresh, large mushrooms
4 slices bacon, diced
1 medium onion, minced
2 T green pepper, minced

1 T butter
Dash Pepper
1 - 3 oz. package cream cheese (softened)
 $\frac{1}{2}$ cup buttered bread crumbs

Clean mushrooms, remove stems. Saute bacon, onion, mushroom stems and green pepper in butter until tender. Whip cheese and stir in bacon mixture. Fill caps and sprinkle with bread crumbs. Pour $\frac{1}{2}$ cup of water in 13 x 9" pan with caps. Bake at 375° for 15 minutes.

Monica Lee

PEPPER STEAK

1½ lbs. boneless chuck
2 T shortening
1½ cup water
½ cup low-cal Russian Dressing

3 T soy sauce
2 green peppers, cut in thin strips
2 onions, thinly sliced

Cut meat into thin strips. Heat shortening in skillet and brown meat. Add water, dressing, and soy sauce. Simmer, covered for 30 min. Add green peppers and onions. Cook covered for 10 min. or until tender. Serve over rice.

Ellen Lundberg

HEARTY HAMBURGER VEGETABLE SOUP

1 lb. ground chuck
1 medium onion, chopped
1 medium green pepper, chopped
 $\frac{1}{2}$ cup chopped carrots
 $\frac{1}{2}$ cup chopped celery

1 can (16 oz.) tomatoes
1 T salt
 $\frac{1}{4}$ t pepper
 $\frac{1}{4}$ cup barley
8 cups water
Noodles

Brown beef and pour off fat. Add onion and saute 5 minutes.
Add vegetables, seasonings and water. Cover and simmer 1 hour.
Add noodles, cook 30 minutes.

Connie Linke

MAC AND SWISS CHEESE BAKE

6 oz.(1 1/3 cups)marcaroni
3 T. margarine
3 T. flour
2 cups milk
2½ cups shredded Swiss cheese

1 t. salt
dash pepper
2 t. prepared mustard
½ cup finely crushed cracker crumbs

Cook marcaroni until tender; drain. Melt margarine in saucepan. Stir in flour; add milk slowly. Cook until thickened. Add Swiss cheese, salt, pepper, mustard. Mix with drained marcaroni and pour into buttered 2 quart casserole. Sprinkle with cracker crumbs and dot with margarine. Bake at 350 degrees for 25 minutes. Makes about 5(1 cup)servings.

Jerelynn Shields

TERIYAKI MERINADE

6 cups soy sauce
4½ cups sugar
¼ cup fresh grated ginger
8 cloves garlic, crushed
½ cup Bourbon
¼ cup MSG- monosodium glutamate

Presoak steaks 24 hours before bar-b-queing or broiling.

Elaine Rodwell

AUTUMN SOUP

1 lb. ground beef
1 T shortening
 $\frac{1}{2}$ cup chopped onion
1 boullion cube
 $\frac{1}{2}$ cup chopped carrots
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{2}$ cup chopped potatoes
1 t salt
2 cups hot water
 $\frac{1}{4}$ t pepper
3 whole tomatoes
 $\frac{1}{2}$ crumbled bay leaf

Brown beef in shortening in a heavy kettle. Add onions and cook 5 min. more. Add water, boullion cube, vegetables and seasonings. Mix. Bring to boil, cover, and simmer 20 min. Add tomatoes and simmer 10 min. more. Serves 4-6.

Jeanine LaPlante

TATER-TOT CASSEROLE

hamburger

$\frac{1}{4}$ cup or more of onion

1 cup Velveeta cheese, grated

cream of mushroom soup

tater tots

In casserole dish place uncooked hamburger on bottom. Place chopped onions next, then cheese, can of soup, and fill rest of dish with tater tots. Bake at 350° for 50-60 min.

Peggy Koehler

MACARONI AND BEEF

1 lb ground beef
1/3 cup chopped onion
1/2 t oregano crushed
1 can cheddar soup
1 cup drained chopped tomatoes
2 cups cooked macaroni
1/2 t salt

In skillet brown beef and cook onion with oregano until tender. Pour off fat. Add remaining ingredients. Heat. Stir often.

Peggy Steel

TACO SALAD CASSEROLE

Sauce:

2½ lbs. ground beef
2 lg. cans tomato sauce with pieces
1 med. onion chopped
2 can kidney beans, drained
salt and pepper
3 T chili powder
2 T vinegar

1 lb. cheese, grated
1 lg pkg Fritos
1 pkg taco chips

Cook meat, drain, add sauce mixture and simmer till bubbling. In large casserole dish layer Fritos, taco chips, meat mixture, then cheese. Layer again until sauce is gone. Bake 30-45 min. 350°. Top with shredded lettuce, sour cream, and tomatoe wedges.

Carrie Markland

FRENCH FRIED BUTTERFLY SHRIMP

2 lbs uncooked shrimp, shelled and deveined
1 cup sifted flour
 $\frac{1}{2}$ t sugar
 $\frac{1}{2}$ t salt
1 cup water
2 T melted shortening
1 egg
shortening for deep frying

With a sharp knife slit shrimp deeply down back without cutting all the way through. Wash shrimp and dry between paper towels. Combine flour, sugar and salt in bowl. Add water, melted shortening, and egg; beat until smooth. Dip shrimp a few at a time in the batter. Fry in shortening or oil heated to 365° for 3-5 min. Drain on paper towel.

Carol Wilcox

STROGANOFF BEEFBURGERS

1-1½ lbs. ground beef
3 slices bacon, diced
½ cup chopped onion
1½ T flour
1½ t salt
¼ t paprika

dash pepper
1 can cream of mushroom soup
1 cup sour cream or IMO
8-10 hamburger buns, cooked rice, cooked
noodles, mashed potatoes, whatever you prefer

Brown ground beef and bacon. Add onion and cook until tender but not brown. Drain off excess fat. Blend flour and seasonings into meat mixture. Stir in soup. Cook slowly uncovered, 20 min. , stirring frequently. Stir in sour cream and heat through. Serve over item of your choice.

Beckie Smith

ZUCCHINI CASSEROLE

1 lb. zucchini
1 cup soda cracker crumbs
2 strips fried bacon (crumbled)
1 egg beaten
 $\frac{1}{2}$ cup fresh mushrooms, chopped

$\frac{3}{4}$ cup melted butter
Small onion, minced
Dash salt and pepper to taste
 $\frac{1}{2}$ cup grated swiss cheese

Grate unpeeled zucchini. Add cracker crumbs, bacon and beaten eggs. Saute mushrooms in butter. Add onion. Combine with zucchini mixture. Place in buttered casserole. Top with cheese and additional crumbs. Bake 350° for 40 minutes.

Connie Linke

NEW ORLEANS FRENCH TOAST

Beat together:

4 eggs
1 cup milk
1 T sugar
4 T Grand Marnier
1 t vanilla
dash of salt

long loaf of french bread-poor boy style, sliced 3/4 inch thick.

Place slices of bread in a long baking dish. Pour mixture over bread. Place in frig overnight. Fry in butter. Serve with ham, bacon, or sausage.

Sundy Porter

SAUERKRAUT SOUP

4½ cups water	1 medium onion chopped
4 medium potatoes, peeled and cubed	1 clove garlic
½ t salt	1 T fresh dillweed or 1 t dried
½ lb. smoked sausage links (beerwurst, knackwurst, Polish or thuringer)	¼ t caraway seed
1 16 oz. can sauerkraut	1 cup sour cream
	1 T flour

In a dutch oven bring water, potatoes and ½ t salt to boiling. Cook, covered, over medium heat until tender. Add sausage, undrained sauerkraut, onion, garlic, dill and caraway. Bring to a boil. Meanwhile in a small bowl combine sour cream and flour. Gradually stir about 1 cup of the hot mixture into the sour cream mixture. Return all to the saucepan. Heat thoroughly. Serve with dark bread.

Connie Linke

CURRIED CHICKEN

$\frac{1}{2}$ cup flour
2 T butter (a little more)
 $\frac{1}{2}$ cup finely chopped onions
3 cups chicken broth
2 t lemon juice

$1\frac{1}{2}$ t salt (or to taste)
 $1\frac{1}{2}$ t curry powder
2 cups cubed cooked chicken
3 to 4 cups hot cooked rice

Stir flour in saucepan over direct heat till light. In another saucepan, heat butter, add onions and saute til cooked yellow and soft. Blend in flour; slowly add chicken broth, mixing constantly to keep smooth. After mixture is thickened, add cubed chicken, lemon juice and simmer 5 minutes stirring occasionally. Serve over hot fluffy rice with the following accompaniments: Coconut, onions, chutney, parsley, salted peanuts, sun flower seeds, raisins or pineapple. Makes 3 large or 4 smaller servings.

Sandy Zimmer Jones

CRAB QUICHE

2 T green onion
3 T butter
1 cup crab
 $\frac{1}{4}$ t salt
3 eggs

1 T tomato paste
 $\frac{1}{4}$ salt
1 cup cream (half/half)
 $\frac{1}{4}$ cup swiss cheese
pie crust

Cook onions in butter until tender. Add crab and $\frac{1}{4}$ t salt-simmer 2 min. Cool slightly. Beat together eggs, tomato paste, remaining salt, cream, and cheese and add to other mixture. Prebake a pie crust 10 min. Pour quiche into shell and bake at 375° 25-30min.

Kay Martin

SWEET & SOUR CHICKEN WINGS

2 lbs. chicken wings, cut at each joint. Dip in beaten egg and Krusteaz Bake & Fry Mix. Brown and place in long baking dish. Sauce:

3/4 cup sugar
1/4 cup pineapple juice
1/2 cup vinegar
4 T catsup

1 t soy sauce
1 1/2 t salt
1 t Accent

Mix together and pour over chicken. Bake at 350° 40-45 min. Sauce is good poured over rice, and served with chicken.

Peggy Koehler

SWEDISH MEAT BALLS

2 lb. ground beef
½ lb. ground pork
2 eggs
2½ t salt
pepper to taste

Run through food chopper:

1 potato cooked
1 small onion
1 small apple

1 slice white bread soaked in a little milk. (Pour in milk, bread and all)

Mix well and roll in small balls. Turn in flour and brown in skillet with a little grease. Simmer in gravy for 1½ hours.

GRAVY: 2 cans golden mushroom soup
2 cans milk or water

Flour in meatballs thickens the gravy.

CABBAGE RICE CASSEROLE

1 med head cabbage
1 cup Minute rice
1 t salt

2 t sugar
 $\frac{1}{2}$ stick oleo
 $\frac{3}{4}$ cup water

Chop cabbage. Bring water, sugar, salt, and oleo to boil in large pan. Add cabbage and cook til tender-about 20 minutes. Add rice and cook 5 min. Place in buttered baking dish (9x9) Make cheese sauce:

2 T oleo
2 T flour

1 cup milk
 $\frac{1}{4}$ - $\frac{1}{2}$ lb. Velveeta cheese

Make white sauce of oleo, flour, and milk. Add cheese. Stir til melted. Pour sauce over cabbage mixture and bake at 350° for 30-40 min. or until bubbly and brown. Can be made ahead, frozen, then baked.

Joan Martin

BROCCOLI CASSEROLE

Cook 1 pkg. frozen broccoli (chopped) til tender. Add 1 cup minute rice, bring to boil. Remove from fire and let stand 5 minutes.

Brown $\frac{1}{2}$ cup minced onions in 2 T cooking oil, add 1 can celery soup and small jar Cheese Whiz. Mix together. Bake in uncovered casserole 45 min. at 350°.

Patti Pearson

SURPRISE CASSEROLE

1 can chili
1 can FrancoAmerican spaghetti
chopped onions
chopped green peppers
black olives
grated cheddar cheese

Combine chili and spaghetti in a casserole dish; add onions, peppers, olives. Grate cheese over top and cover. Bake at 350° for 20-30 min. Serve warm with taco chips. Can also be served as a dip.

Diane Perkins

ZUCCHINI FRITTERS

2 cups grated zucchini
 $\frac{1}{4}$ t garlic powder
1 T parmesan cheese
salt to tast
2 T dried parsley flakes
2-3 eggs
1 cup flour

Heat oil (about $\frac{1}{4}$ in. deep) on high heat in skillet. Reduce to medium. Drop by teaspoon full onto hot oil and flatten dough slightly. Turn often until brown and crispy on both sides.

Kim Sterling

SUPPER ON A BREAD SLICE

2/3 cup (small can) undil. canned evap. milk	1 T prepared mustard
1½ lbs. ground beef	1½ t salt
½ cup cracker meal	3/4 t Accent
1 egg	1/8 t pepper
½ cup chopped onion	2 cups (8oz) grated American cheese
	french bread

Combine ingredients. Cut 1 loaf of french bread in half lengthwise. Spread meat mixture evenly over top surface of bread. Then wrap heavy duty aluminum foil around crust side of each half, leaving top uncovered. Place on cookie sheet. Bake in med. oven-350°- for 25 min. Garnish with strips of cheese. Bake 5 min. longer. To serve, cut slices across or diagonally.

Ada Shields

SWEET & SOUR CHICKEN

$\frac{1}{2}$ cup water
5 T cornstarch
 $\frac{3}{4}$ cup brown sugar
1 t salt
1 20 oz. can pineapple chunks, drain
and save juice
2 cups cooked chicken cut to bite size
2 T soy sauce

$\frac{1}{2}$ cup white vinegar
2 cups chicken broth or boullion
2 cups water
2 cups uncooked rice
 $\frac{1}{2}$ cup thinly sliced onion
 $\frac{3}{4}$ cup thinly sliced green peppers
2 lg. tomatoes, cut into wedges

In small bowl, combine $\frac{1}{2}$ cup water, cornstarch, brown sugar and salt. Stir until smooth. Combine with pineapple juice and brown sugar mixture in a lg. saucepan. Cook over med. heat about 5-7 minutes until mixture starts to thicken. Add chicken, soy sauce and vinegar. Cover and simmer 15 min. stirring occasionally. Put chicken broth and 2 cups rice in a large sauce pan and add the 2 cups water. Cover and cook about 25 min. Add pineapple chunks, onion slices, and green pepper to chicken mixture. Cook until vegetables are slightly tender. Just before serving, stir in tomato slices. Serve over hot cooked rice.

STUFFED PEPPERS

Cut green peppers in half lengthwise and fill with a mixture of:

1 lb ground beef, browned
chopped onion
2 cups canned tomatoes
1 cup instant rice
2 T worchestershire sauce
salt & pepper
 $\frac{1}{4}$ t paprika
dash of sage
top with grated cheese

Cover with foil. Bake at 350° for 40 min.

Margaret Lundberg

BAR-B-QUE CHICKEN

$\frac{1}{4}$ cup butter
 $\frac{3}{4}$ cup salad oil
 $\frac{1}{4}$ cup lemon juice
 $\frac{1}{4}$ cup ketchup
2 T prepared mustard
2 cloves garlic, grated

1 T salt
 $\frac{1}{4}$ t pepper
1 t paprika
 $\frac{1}{2}$ t tabasco
1 t worchestershire sauce
1 T onion, grated

Enough for 2-3 chickens. Marinate 4 hours-overnight.

Sundy Porter

BAKED CELERY

3 or 4 cups sliced celery
1 15 oz. can water chestnuts drained, sliced
1 can cream of chicken soup
 $\frac{1}{2}$ jar pimientos, diced

Crumb mixture:

$\frac{1}{2}$ cup bread crumbs
 $\frac{1}{4}$ cup sliced almonds
2 T melted butter

Cook celery in salt water for 8 min. and drain. Combine with water chestnuts, soup, and pimientos. Place $\frac{1}{2}$ of the crumb mixture in buttered casserole dish. Put celery mixture on top and then remaining crumb mixture and bake at 350° 35-40 min.

Sandy Zimmer Jones

7 LAYER CASSEROLE

Place ingredients in 2½ quart casserole in this order:

1. 1 cup raw rice(washed and drained)
2. 1 can whole kernel corn, drained
3. Sprinkle with salt and pepper and pour 1 small can tomatoe sauce with ½ can water.
4. ½ cup chopped onion and ½ cup chopped green pepper
5. Break up and spread 1 lb. ground beef(raw) over top
6. Salt and pepper. Add 1 can tomatoe sauce and ½ can water.
7. Lay bacon strips over top.

Bake 1 hour at 350 degrees covered. Remove lid and bake 30 minutes uncovered

Jerelynn Shields

SEAFOOD BAKED DISH

5 slices bread buttered on 1 side and cut in $\frac{1}{2}$ in. cubes.
2 cans crab, 1 can shrimp, or vice-versa; equals $\frac{1}{2}$ lb and $\frac{1}{4}$ lb.
 $\frac{1}{2}$ lb. sharp cheese, grated

Put in casserole in layers of bread, seafood, and cheese. Pour 3 eggs and 2 cups milk mixed together over all. Bake at 350° for 50 min. May be fixed ahead but add milk and egg just before time to bake. Do not overcook for it dries out.

Linda Farber

BEEF BURGUNDY

$\frac{1}{4}$ in. round steak ($2\frac{1}{4}$ lbs.)
 $\frac{1}{4}$ cup flour
4 T margarine
 $\frac{1}{2}$ cup chopped onion
1 T snipped parsley
1 lg. clove garlic

1 bay leaf
1 t salt
dash of pepper
6 oz. can drained mushrooms
1 cup burgundy
 $\frac{3}{4}$ cup water

Cut steak into bite size cubes; shake with the flour to coat being sure all flour is used. Melt butter or margarine in skillet; brown steak pieces on all sides. Remove from heat. Add onions, parsley, garlic, bay leaf, salt, and pepper. Stir in mushrooms, burgundy, and water. Heat mixture to boiling. Reduce heat and simmer, covered, about 1 hr, or until meat is tender. Remove bay leaf. Serve over hot, fluffy rice or noodles.

Lori Giffin

SALSA

2 cups canned tomatoes, undrained and chopped
1 med. onion chopped
2 cloves garlic, minced
1 can diced green chilies (4 oz)
 $\frac{1}{2}$ t salt
1 T wine vinegar
1 green pepper, diced
 $\frac{1}{2}$ t chili powder

Mix all ingredients together and cover. Leave overnite in frig. to blend flavors.

Cassandra Ward

OVEN BEEF STEW

4 lbs beef (cubed chuck roast)
4 cups carrots
4 cups celery
4 med. onions, wedges
2 cans water chestnuts (5 oz.)
2 cans button mushrooms (6 oz.)
 $\frac{1}{4}$ cup and 2 T flour
2 T sugar
2 T salt
2 16 oz. cans tomatoes
2 cups burgundy

Layer ingredients in order above in a dutch oven or roasting pan. Bake covered 3-4 hours at 325°.

Sundy Porter

BAR-B-QUE SPARE RIBS

1 cup catsup
1/3 cup worchestershire sauce
1 t chili powder
1 t salt
1½ cups water
2 dashes tobasco if desired
1 onion and lemon

Bake ribs 30 minutes at 450⁰, drain. Slice lemon and onion over ribs and pour sauce over all. Bake 1½ hrs. at 350⁰. Baste every 15 minutes.

Kim Sterling

BBQ PORK AND MUSTARD

2 lb. boneless pork roast
1 cup soy sauce
 $\frac{1}{2}$ cup sherry
 $\frac{1}{2}$ cup brown sugar

1 t salt
 $\frac{1}{8}$ t pepper
 $\frac{1}{8}$ t MSG
1 medium onion, chopped

Marinate meat in sauce 2 hours to overnight. Roast 400° for 10 minutes. Cover and heat to 325° and roast for 1 hour 40 minutes, or until done. Put roast in refrigerator until very cold, then slice thin. Serve with hot mustard and sesame seeds.

Connie Linke

SMOKEY PICNIC SALAMI

4 lbs. ground beef
 $\frac{1}{4}$ cup curing salt
2 T liquid smoke
 $1\frac{1}{2}$ t garlic powder
 $1\frac{1}{2}$ t ground pepper

Mix. Cover and chill 24 hours. Divide into 4ths and roll into 2 in. thick logs. Bake at 225° for 4 hours.

Elaine Rodwell

IMPOSSIBLE QUICHE

3 eggs
1½ cups milk
½ cup Bisquick
½ cup melted butter or margarine
1 cup Gruere cheese
½ cup chopped ham
salt and pepper to taste

Mix first four ingredients plus salt and pepper in blender. Pour into 10 in. buttered pie pan. Stir in cheese and ham. Bake 45 min. at 350°. Serves 6-8.

Kim Sterling

CRAB CREPES

6 oz. crabmeat
 $\frac{1}{4}$ cup butter or margarine
 $\frac{1}{3}$ cup chopped green onions
1 cup sliced celery
1 cup sliced mushrooms
3 T flour

1 $\frac{1}{3}$ cup milk
 $\frac{3}{4}$ cup grated swiss cheese
 $\frac{1}{4}$ t salt
Dash nutmeg
 $\frac{1}{8}$ t pepper
8 cooked crepes

Clean crabmeat. In small saucepan saute onions, celery and mushrooms in butter until tender. Remove with slotted spoon and set aside. Stir flour into fat until smooth. Add milk and cook until thickened. Stir in cheese and seasonings. In small bowl, toss together crab, onions, celery, mushrooms and $\frac{1}{2}$ cup of sauce. Spread equal amounts of filling across center of each crepe and roll up or fold over. Place in shallow baking pan and pour remaining sauce over top. Heat in 350° oven for 10 to 15 minutes. Makes 8 crepes.

Monica Lee

COPPER CARROT PENNIES

2 lbs. carrots, sliced
1 small green pepper
1 med onion thinly sliced
1 can tomato soup
1 cup sugar

$\frac{1}{2}$ cup salad oil
 $\frac{3}{4}$ cup vinegar
1 t worchester
salt and pepper to taste

Boil carrots in salted water until tender, cool, layer the three vegetables in dish. Combine remaining ingredients and beat. Pour over vegetables. Let stand 2-3 hours.

Ada Shields

CHICKEN TORTILLA CASSEROLE

Make the day before you want to serve

3 whole chicken breasts cooked
(more if you want)
1 dozen corn tortillas
1 can of cream of chicken soup undiluted
1 can of cream of mushroom soup undiluted

1 lb. cheddar cheese - grated
1 small can milk (about $\frac{1}{2}$ cup)
1 grated onion
1-1 $\frac{1}{2}$ can Ortega green chili salsa

Cook and cut chicken into pieces. Mix soups, milk, onion and chili salsa. Butter a large shallow baking dish 9" x 13" and add 3T juice from chicken in bottom of dish. Place a layer of tortillas, chicken, salsa-soup mixture, then cheese, then repeat layers ending with cheese. Let stand in refrigerator for 24 hours. Bake next day at 300° for 1 $\frac{1}{2}$ hours until bubbly hot.

Sharon Golightly

CHICKEN & RICE CASSEROLE

Place in 9x13 casserole dish the following ingredients in order:

- 1 cup rice
- 1 pkg. onion soup
- 1 chicken-cut up
- 1 cup mushroom or cream of celery soup
- 2 cups water

Bake uncovered 3 hours at 275°.

Margaret Lundberg

CALICO BEANS

¼ lb. bacon
1 lb. ground beef
½ cup chopped onion
2 T vinegar
1 T prepared mustard
1 t salt

1 T molasses
½ cup catsup
½ cup brown sugar
1 can kidney beans, undrained
1 can lima beans, undrained
1 can pork & beans

Dice bacon and saute till some of the fat has melted; add hamburger and onion and cook till lightly brown, stirring with fork so meat will be in small pieces and until meat looses its redness. Mix well with all other ingredients. Bake at 300° for 1½ hrs.

Faye Coursey

ZUCCHINI CASSEROLE

6 med. zucchini
1 small curd carton cottage cheese
2 eggs
3/4 t dill weed

3/4 t salt
1/4 t pepper
1/2 cup soft bread crumbs
1 T melted butter

Cut zucchini into lg. chunks. Drop into boiling water (salted) and boil gently five min. Drain. Turn into shallow 1½ quart baking dish. Mix cheese, eggs, dill weed, salt, and pepper. Spoon over top of zucchini. Bake uncovered in 350° oven for 15 min. Mix bread crumbs and butter. Sprinkle over zucchini. Bake 15 min. longer. Makes 6 servings.

Marion Harris

TURKEY CASSEROLE

Sliced cooked turkey
2 packages frozen broccoli spears, cooked
4 eggs
1 can cream of chicken soup
 $\frac{1}{2}$ lb. grated medium sharp cheddar cheese

In buttered casserole layer $\frac{1}{2}$ the cooked broccoli. Place $\frac{1}{2}$ the cooked turkey over broccoli. Separate eggs. Beat egg yolks and mix with cream of chicken soup. Pour half of soup mixture over turkey and broccoli. Repeat above using other half of portions. Beat egg whites until stiff. Gently fold egg whites into grated cheese. Place over top and bake at 350 degrees for $\frac{1}{2}$ hour.

Edna Kilby

MEXICAN SNACK

1 bag of Tostitos plain
½ lb. grated cheddar cheese
1 can green chili salsa or other type salsa depending on taste

Place chips on plate or in baking dish, spread cheese around on chips and place in Radar oven for 2 minutes or standard oven for 5 minutes, long enough to melt the cheese. Spread salsa on cheese and chips and serve immediately.

Sharon Golightly

MEXICAN EGG BAKE

$\frac{1}{2}$ cup butter
10 eggs
 $\frac{1}{2}$ cup flour
1 t baking soda
1 3 oz. can green chilies
1 pint cottage cheese
1 lb jack cheese

Melt butter. Mix ingredients. Bake at 400° for 15 min., then at 350° for 40 min.

Joan Martin

MEXICAN CHICKEN CASSEROLE

4 or 5 chicken breasts baked in foil for about 1 hr. at 350°. Remove meat from bones and cut in bite size pieces.

$\frac{1}{2}$ lb. mild cheese, grated

1 doz. corn tortillas cut in 1 in. squares

Sauce:

1 can cream of chicken soup undiluted

1 can cream of mushroom soup

$\frac{1}{2}$ onion chopped

$\frac{1}{2}$ cup milk

1 cup sour cream

1 cup chopped green chilies

3 T or more chicken liquid from the foil

In large casserole layer: tortillas, chicken, sauce, cheese. Repeat layers, ending with cheese. Bake for 1-1 $\frac{1}{2}$ hrs at 350° uncovered. Serves 8 generously or 12 at a ladies luncheon. May be prepared 24 hrs. ahead and refrigerated.

Joan Martin

MEATBALL STROGANOFF

Meatballs:

2 lbs ground round
1 lb ground pork
1 cup cracker crumbs
3 t salt
dash of pepper, thyme, and oregano
 $\frac{1}{2}$ cup milk
3 eggs

1 lg onion, chopped
1 lg can of mushrooms
2 cans of beef broth
2 cups sour cream (1 pint)
5 T flour

1 lb noodles

Mix together everything in left column for meatballs. Brown well. Set aside in warm place. Cook onion and mushrooms until tender. Add beef broth. Blend flour with sour cream, then add to broth. Stir until well blended, cook until thickened. Add meatballs and when all is heated, pour over buttered noodles.

Trish Giffin

CIOPPINO

1 large onion, chopped (1 cup)
1 medium size green pepper, halved,
seeded, and chopped
 $\frac{1}{2}$ cup sliced celery
1 carrot, pared and shredded
3 cloves of garlic, minced
3 T olive oil
2 cans (1 lb. each) tomatoes
1 can (8 oz) tomato sauce
1 t leaf basil, crumbled
1 bay leaf
1 t salt

$\frac{1}{4}$ t pepper
1 lb. fresh or frozen swordfish steak or
halibut steak
1 dozen mussels or 1 dozen clams in shell
(Note: 1 can (10 oz) clams in shell may be
substituted for fresh clams)
 $1\frac{1}{2}$ cup dry white wine
1 package (8 oz) frozen, shelled, deveined
shrimp
 $\frac{1}{2}$ lb. fresh or frozen scallops
2 T minced parsley

Saute onion, green pepper, celery, carrot and garlic in olive oil until soft in a kettle or Dutch oven.

Stir in tomatoes, tomato sauce, basil, bay leaf, salt and pepper; heat to boiling, reduce heat; cover; simmer 2 hours. Discard bay leaf.

CIOPPINO, CONT'D

While sauce simmers, remove the skin from swordfish or halibut; cut into serving size pieces. Using a stiff brush, thoroughly scrub the mussels, cutting off their "beards", or the clams, under running water to remove any residue of mud and sand.

Stir wine into sauce in kettle. Add swordfish, shrimp and scallops. Simmer, covered 10 minutes longer.

Place mussels or clams in a layer on top of fish in kettle; cover; steam 5 to 10 minutes, or until the shells are fully opened and fish flakes easily. (Discard any unopened mussels or clams.)

Ladle into soup plates or bowls. Sprinkle with parsley. Serve with sourdough bread, or crusty French or Italian bread.

Annette Hansen

restaurant

recipes

Bella's Recipes



POTATO DAPHINOIS

5 very thinly sliced potatoes
1 quart cream
12 whole eggs
1 T salt

1 t white pepper
Pinch of nutmeg
8 oz. Swiss cheese, grated
4 oz. Parmesan cheese

Cream eggs, salt, pepper, and nutmeg. Pour a little in a hotel pan (12x20"). Layer potatoes on top of mixture, then grated cheese. Alternate until all potatoes and cream mixture are gone. Sprinkle Parmesan cheese on top. Bake at 350° for 45 minutes or until set.

Cafe Patisserie
Federal Way, Washington

VEAL VERONIQUE

1 lb. round veal or veal round cut
1/3 inch thick
2 T flour
1/2 t salt
1/8 t pepper

2 T olive oil
1/2 cup dry white wine
1/4 t grated lemon peel
1/4 t crumbled rosemary
1/2 lb. seedless grapes separated into clusters

Cut veal into serving size pieces (or have your butcher do it for you). Combine flour, salt, pepper and pound into veal. Heat oil in frying pan. Brown meat on both sides. Add the wine. Sprinkle with lemon peel and rosemary. Cover and simmer slowly for about 15 minutes. Add grapes and cover again. Continue cooking for 5 minutes longer. Decorate and serve. Serves 4.

John McGarry
Weyerhaeuser Company
Federal Way, Washington

STEAK CHARLIE

6 oz. choice tenderloin, cooked to desired doneness.

Place over 2 oz. of steamed spinach.

Cover filet with $1\frac{1}{2}$ oz. of Dungeness crab meat.

Then place 2 oz. of Bernaise sauce over meat and garnish with paprika.

The Keg Restaurant
Federal Way, Washington

SESAME-SOY CHICKEN

2 lb. chicken legs and/or thighs
½ cup soy sauce
2 T sugar
1 t salt

2 in. piece of fresh ginger, finely chopped
2 T sesame seed
Melted butter or salad oil

Wash chicken and pat dry. Marinate for 1 to 2 hours in a mixture of the soy sauce, sugar, salt, and ginger. If you plan to barbecue the chicken at a picnic, put it into a marinade just before you leave home. Also, toast sesame seeds either in a frying pan or in the oven until lightly browned. Remove chicken from marinade and grill over medium hot coals in your broiler, brushing with some of the marinade and with the melted butter or salad oil. Cook until nicely browned on both sides and the chicken is tender - about 30-40 minutes. Sprinkle with the toasted sesame seeds when you remove it from the grill. Serve hot.

John McGarry
Weyerhaeuser Company
Federal Way, Washington

TURKEY MARCO POLO

Make a heavy cream sauce and add grated parmesan cheese. Heat until melted. Using equal amounts of thinly sliced turkey and ham, wrap it around 2-3 ozs. of blanched broccoli.

Pour heavy cream sauce over it. Place in oven to lightly brown it at 350° for 10-15 min.

Serve with rice or potatoes.

Butcher, Baker, et Candlestickmaker
Restaurant, Federal Way, WA

BURNT CREME

1 pint whipping cream
4 egg yolks
 $\frac{1}{2}$ cup granulated sugar
1 T vanilla extract
granulated sugar for topping

Preheat oven to 350°. Heat creme over low heat until bubbles form around edge of pan. Beat egg yolks and sugar together until thick, about 3 min. Gradually beat cream into egg yolks. Stir in vanilla and pour into 6 (6 oz.) custard cups. Place custard cups in baking pan that has about $\frac{1}{2}$ in. water in the bottom. Bake until set, about 45 min. Remove cups from water and refrigerate until chilled. Sprinkle each custard with about 2 t granulated sugar. Place on top rack under broiler and cook until topping is medium brown. Chill before serving.

Clinkerdagger Bickerstaff and Pett's
Public House
Tacoma, WA

BLUE CHEESE DRESSING

$\frac{1}{4}$ lb. crumbled blue cheese
1 cup buttermilk
2 $\frac{2}{3}$ cups mayonaise
1 t salt

2 t Worchestershire sauce
 $\frac{1}{2}$ t pepper
 $\frac{1}{2}$ t garlic salt
2 t horseradish

Place bleu cheese in mixer and add enough buttermilk to form a smooth paste. Add more buttermilk to form a smooth, creamy texture. Add remaining buttermilk and rest of ingredients. Beat well for a smooth consistency. Dressing will keep for several weeks at 40°. Yield approximately 1 quart.

Royal Fork Buffet Restaurant
Federal Way,
Washington

BRITTANY QUICHE

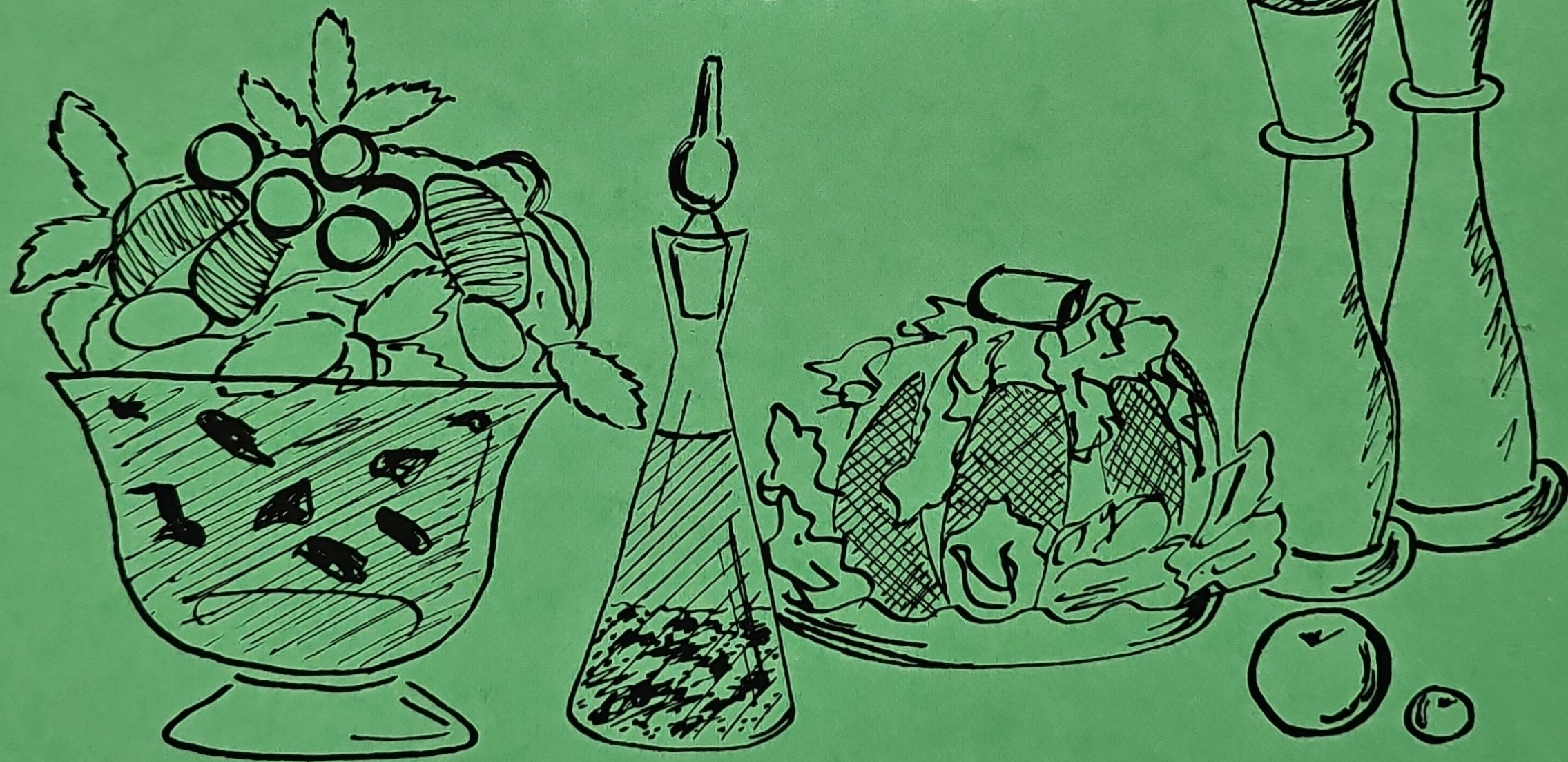
9" pie shell
1 oz. crab
3 oz. shrimp
1 egg white
 $\frac{1}{2}$ cup minced onion
2 oz. shredded cheddar cheese

3 oz. shredded swiss cheese
4 eggs
2 $\frac{1}{4}$ cups half and half
 $\frac{1}{2}$ t dry mustard
1 t seafood seasoning

Brush pastry with egg white. Let dry 5 minutes. Sprinkle 1 oz. cheddar over bottom. Bake in 450° oven until golden, (3 - 5 minutes). Reset oven to 350°. Saute onions until tender. Sprinkle crab and shrimp over bottom of pie shell, then swiss, remaining cheddar and onions. Beat together eggs, half and half, mustard and seafood seasoning. Sprinkle with nutmeg. Bake at 350° for 55 minutes.

Clinkerdagger Bickerstaff and Pett's
Public House
Tacoma, Washington

salads



CURRIED RICE SALAD

1 package chicken Rice-A-Roni

Cook, and let cool

Add to rice:

1 jar marinated artichoke hearts,

drained reserving oil marinade

1 can olives, sliced in 1/3's (large)

3 green onions - chopped

1 cup chopped celery

Mix:

3/4 cup mayonaise

1 t curry powder

Combine with rice mixture and add oil until desired consistency. Chill.

Stacy Veach

PACIFIC LIME MOLD

1 package (3 oz.) lime flavored gelatin	1 cup creamy cottage cheese
1 cup boiling water	$\frac{1}{2}$ cup whipped cream
1 can (9 oz.) crushed pineapple	$\frac{1}{4}$ cup chopped nuts

Dissolve gelatin in water. Add juice from pineapple. Chill until slightly thickened. Beat until frothy. Fold in remaining ingredients. Chill in a mold until set.

Jeanine LaPlante

SWEET-SOUR BEAN SALAD

1 can green beans	1 small onion in rings
1 can wax beans	1 small green pepper - slivered
1 can red kidney beans	

Dressing:

Salt and pepper	$\frac{1}{2}$ t ground pepper
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup salad oil
1 t salt	$\frac{2}{3}$ cup vinegar

Mix and pour over beans and mixture. Refrigerate overnight. Stir a couple of times before serving.

Alice Chapman

YUM YUM SALAD

1 package(3 oz.)lime jello
1 cup miniture marshmallows
1 cup boiling water
1 cup crushed pineapple

1 cup cream
3/4 cup mayonnaise
1 cup diced cabbage

Mix jello and marshmallows. Add boiling water, stirring until dissolved. Add pineapple and set until slightly thickened. Whip the cream and add mayonnaise to cream. Add cream mixture and cabbage to the thickened jello. Pour into mold and chill.

Paula Thomas

WILTED LETTUCE

To $\frac{1}{4}$ cup bacon drippings add:

$\frac{1}{4}$ cup vinegar

2 t. sugar

1 T. water

Heat all ingredients until hot. Pour over:

2 quarts or more washed and drained leaf lettuce

Add:

bacon, crumbled

onion, chopped

hard boiled egg, chopped

Toss and serve

Eleanor Gehrman

CHINESE CABBAGE SALAD

4 T. toasted sesame seeds	1 large head Napa cabbage sliced thin
4 T. toasted(2½oz.)slivered almonds	3 packages Hissin Roman Chinese Noodles
4-5 green onions, sliced thin	

Dressing

4 T. sugar	1 cup minus 2 T. salad oil
1 t. salt, Accent(MSG)	2 T. sesame seed oil
½ t. pepper	6 T. Japanese Rice vinegar
2-3 T. lemon juice	

Toss salad. Add dressing and fold in noodles just before serving. Can add white chicken meat.

Lynn Van der Hoeft
Diane Monlux

VEGETABLE SALAD

1 head cauliflower
1 large stem broccoli

1 bunch green onions(*as desired)
2-4 stalks celery

Chop the above fine. Run cold water over 2 10 oz. packages frozen peas. Mix with chopped vegetables.

Dressing

2 packets of Uncle Dan's Southern Style Salad Dressing Mix, 1 small container sour cream, 1 cup Best Food Mayonnaise. Mix well. Put dressing on and let stand several hours before serving.

Lois Guernsey

TACO SALAD

Brown 1 lb. hamburger with 1 medium onion, chopped, add garlic to taste.

In bowl have :

1 head lettuce, chopped
1 cup grated cheese
1 tomato, chopped

1 can kidney beans, drained
Taco flavored Doritos, crushed

Mix hamburger mixture into lettuce mixture. Add $\frac{1}{2}$ cup mayonnaise blended with 2 T. Catalina French Dressing and a dash of Tabasco.

Margaret Lundberg

SUMMER AMBROSIA SALAD

2 packages(3 oz. each)orange jello
3 $\frac{1}{4}$ cups boiling water
1 pint orange sherbet

2 bananas, sliced
3/4 cup crushed pineapple
 $\frac{1}{2}$ cup small marshmallows

Dissolve jello in boiling water. Add sherbet and stir until melted. Chill until partially set. Fold in bananas, pineapple and marshmallows. Pour into mold and allow to set. Serves 8-10.

Lori Giffin

STRAWBERRY DESSERT SALAD

2 3 oz. packages strawberry jello	2 large bananas, diced
2 cups boiling water	1 cup chopped walnuts
2 10 oz. packages frozen strawberries	1 cup dairy sour cream
1 13½ oz. crushed pineapple	

Dissolve jello in boiling water. Add berries, stir till thawed. Fold in undrained crushed pineapple, banana and nuts. Pour half in 8" square pan. Chill till firm. Spoon sour cream over jello spreading in even layer. Pour over remaining jello. Serves 8.

Debbie Bekkedahl

SHRIMP SALAD

2 packages Knox gelatin soaked in $\frac{1}{4}$ cup cold water
Dissolve this in 1 can tomato soup

Add:

1 8 oz. package Philadelphia cream cheese
2 cans small shrimp
1 cup miracle whip
1 cup chopped celery
 $\frac{1}{2}$ cup chopped green pepper
 $\frac{1}{2}$ cup chopped onion

Chill til set. Serves 8.

PINEAPPLE SALAD BOWL

$\frac{1}{2}$ head lettuce
2 chopped hard cooked eggs
 $\frac{1}{2}$ bunch watercress
1 green onion
4 slices crumbled bacon bits
1 can pineapple tidbits
 $\frac{1}{4}$ cup crumbled blue cheese

1 peeled, diced tomato
 $\frac{1}{4}$ cup salad oil
4 t. wine vinegar
 $\frac{3}{4}$ t. seasoned salt
ground pepper
 $\frac{1}{2}$ peeled, diced avacado

Chop salad greens and onions. Put in large bowl. Arrange drained pineapple bits, tomato, eggs, bacon and avacado in wedges over greens. Combine rest of seasoning together. Pour over salad. Toss lightly. Makes 4 servings.

Carol Wilcox

ORANGE SALAD MOLD WITH COOKED DRESSING

2 packages(3 oz. each)orange gelatin	1 can(6 oz.)frozen orange juice, thawed and diluted
2 cups boiling water	
1 cup cold water	1 small can mandarin oranges, drained
1 envelope(1 T.)unflavored gelatin	1 can(No. 2)crushed pineapple, drained

Dissolve orange gelatin in boiling water. Soften unflavored gelatin in cold water. Heat at low temperature, stirring until unflavored gelatin is dissolved; add orange gelatin. Stir in orange juice. Chill until thickened. Add oranges and pineapple. Chill until set. Serve with Cooked Dressing.

Charlotte Z. Reams

LAYERED TOSSED SALAD

In large salad bowl "layer in":

- 2 heads lettuce, shredded or torn
- $\frac{1}{2}$ cup chopped celery
- $\frac{1}{2}$ cup chopped green pepper
- 1 or 2 red onions, sliced and chopped a bit
- 1 package frozen peas, precooked, drained, cooled
- 1 small jar stuffed olives, sliced
- $\frac{1}{2}$ -1 carton cherry tomatoes, cut in half
- 1 cup parmesan cheese sprinkled over top
- 6 slices bacon, fried and crumbled (Bacos work as well)
- 3 gobs of mayonnaise on top

Store in refrigerator overnight. Toss as you want it.

Judy Palmquist

LAYERED GREEN SALAD

1 head lettuce, shredded fine
 $\frac{1}{2}$ cup green onion, finely chopped
 $\frac{1}{2}$ cup green pepper, chopped
 $\frac{1}{2}$ cup celery, chopped

10 oz. frozen peas, drained and thawed
2 cups mayonnaise
 $\frac{1}{4}$ lb. cheddar cheese, shredded
10-12 strips cooked bacon, crumbled

Put lettuce into 12x15" casserole. Layer onion, green pepper, celery and peas. Cover with mayonnaise and sprinkle with cheese. Cover and refrigerate overnight. Put bacon crumbles on just before serving.

Paula Thomas

FRUIT SALAD

1 can cherry pie filling
1 can Eagle Brand milk
2 cans fruit cocktail, drained
1 can chunk pineapple, drained

½ package small marshmallows
medium size Cool Whip
nuts, optional

Mix ingredients well. Do not cover to store, it will weep.

Mary Parker

FIESTA SALAD

1 pkg. lime jello
1 cup hot water
1 cup marshmallows, cut up

Pour water over jello and marshmallows. Stir until dissolved.
Add:

1 cup grated cabbage
1 cup grated pineapple
 $\frac{1}{2}$ cup chopped walnuts
1 cup mayonaise

Chill. When jello starts to set fold in 1 cup whipping cream or chilled evaporated milk.

Sara Bourgault

EASY FRUIT SALAD

1 small can mandarin oranges	$\frac{1}{2}$ cup coconut or miniture marshmallows(opt.)
1 can regular size fruit cocktail	1 small box instant pudding(lemon or vanilla)
1 small can chunk pineapple	

Put undrained fruit in a bowl. Sprinkle pudding mix over fruit and mix well. Chill several hours. Before serving add 2 or 3 bananas.

Joan Martin

COTTAGE CHEESE SALAD

- 1 large package jello-use it dry
- 1 9 oz. Cool Whip
- 1 24 oz. carton cottage cheese
- 1 13 oz. can crushed pineapple, squeezed dry

Mix all together and refrigerate 24 hours. Makes a 9x9 pan full.

Margaret Lundberg

SUPER NACHO

Refried beans-soup can size
1 lb browned hamburger
powdered taco seasoning-no water
4 oz can chopped green chili
grated cheddar
shredded jack cheese
1 bottle taco sauce (8oz)

Start the night before. Layer ingredients on pizza pan or oven platter in order. Then put in oven at 350° for 20 min. Add on layers of sliced black olives, sliced green onions. Make a large circle of sour cream and a small circle of guacamole. Use as a dip with Dorrito chips.

Judy Morrel

sauces and dips



TACO DIP

1 large can refried beans
1 pint sour cream
1 avocado(1 package avocado dip mix
will do)
3-4 diced green onions

3/4 lb. cheddar cheese
1 small can diced olives(black)
alfalfa sprouts
1½ diced tomatoes
1 package Taco seasoning mix

Layer these things:

1. Mix beans and Taco mix in blender. Spread on pizza pan.
2. Mix sour cream and avocado together, spread over beans.
3. Onions.
4. Grated cheese.
5. Olives.
6. Sprouts.
7. Tomatoes.
8. Use large round taco chips.

Lynn Faserilis

RAISIN SAUCE

$\frac{1}{2}$ cup seedless raisins
 $1\frac{1}{4}$ cup water
 $\frac{1}{4}$ cup brown sugar, packed
1 T. cornstarch

few grains salt
2 T. vinegar
1 T. margarine

Rinse and drain raisins. Add water and simmer. Blend brown sugar with cornstarch and salt. Stir into raisins. Cook and stir until clear and slightly thickened. Blend in vinegar and margarine. Serve over ham, potatoes, etc.

Carrie Markland

HOT FUDGE SAUCE

$\frac{1}{2}$ cup cocoa
 $\frac{1}{3}$ cup sugar
3 T. cornstarch
 $\frac{1}{4}$ t. salt

$1\frac{1}{2}$ cups milk
1 t. butter
1 t. vanilla

Mix cocoa and sugar. Stir in cornstarch and salt. Add milk. Heat and stir constantly until thick. Remove from heat and add butter and vanilla. Delicious over ice cream or cream puffs.

Dorothy Bekkedahl

GUACAMOLE

2 large avocados
1 large tomato, chopped
 $\frac{1}{4}$ cup chopped onion
 $\frac{1}{8}$ t. garlic powder
 $\frac{1}{8}$ t. tabasco sauce
1 T. mayonnaise(optional)

1 t. lemon juice
 $\frac{1}{2}$ t. salt
 $\frac{1}{8}$ t. pepper
 $\frac{1}{2}$ t. Worcestershire sauce
 $\frac{1}{2}$ cup sour cream

Peel and remove pit from avocados. Mash with fork. In bowl combine avocados, tomato, onion, lemon juice, salt, pepper, tabasco sauce, garlic powder, Worcestershire sauce, and sour cream. Cover and chill. Serve as a dip for corn chips.

Cassandra Ward

HORSERADISH BUTTER

1 cup butter
2 T. prepared Dijon style mustard
2 t. prepared horseradish

1 t. salt
Dash freshly ground pepper
Snipped parsley

Combine butter, mustard, horseradish, salt and pepper. Cream until light and fluffy. Garnish with snipped parsley. Spread on Sesame Hard Rolls and fill with slices of Porterhouse Roast. Makes 1 1/3 cups.

Sundy Porter

SMOKED OYSTER DIP

8 oz. Philadelphia Cream Cheese
2 3½ oz. cans smoked oysters, drained
2-4 t. lemon juice
salt and pepper
2 T. milk

Bring cheese to room temperature and beat until smooth. Add other ingredients and sufficient liquid to make a dipping consistency. Mix thoroughly and adjust seasonings. Chill. Serve in small bowl surrounded by potato chips, crackers, biscuits, etc. Can be prepared in advance but since it thickens on standing more liquid should be added if necessary, before serving. Makes about 1½ cup dip.

Judy Morrel

BLUE CHEESE DRESSING

2 oz. Blue cheese
3/4 cup salad oil
1 cup dairy sour cream
1/4 cup cider vinegar

1 t. salt
1/8 t. pepper
1 clove garlic

Mix well. Store in refrigerator.

Linda Farber

CLAM DIP

1 small can chopped clams(or shrimp)	1 T. chopped chives
4 T. mayonnaise	salt to taste
6 oz. cream cheese	1 T. chopped olives
1 T. lemon juice	Tabasco sauce

1. Drain clams.
2. Mix the mayonnaise and lemon juice; season with salt and Tabasco.
3. Mash cream cheese with a fork; then mix thoroughly with mayonnaise.
4. Add the chives, olives and clams to the mayonnaise and cheese. Beat until well blended.
5. Chill and serve with crackers or whatever!

Judy Morrel

VEGETABLE TOPPING

$\frac{1}{4}$ cup margarine
1 t. grated lemon peel
2 T. lemon juice
2 t. minced onion

Combine all ingredients in sauce pan and cook until margarine melts. Pour over zucchini, broccoli, or any other cooked vegetable.

Margaret Lundberg

DILL DIP

1 cup mayonnaise(not salad dressing)	3-4 green onions, chopped
1 cup sour cream	4 drops Tobasco sauce
1 T. dill seed	1 t. dill weed

Mix all except dill weed. Allow to stand at least 4 hours to allow dill seed to swell. Place in bowl. Sprinkle with dill weed. Serve with raw vegetables and potato chips.

Jerelynn Shields

COOKED DRESSING

$\frac{1}{2}$ cup sugar
3 T. flour
1 egg, well beaten
1 cup mixed fruit juices (orange and
pineapple)

2 T. butter
 $\frac{1}{2}$ pint heavy cream
Grated cheddar cheese

Mix together sugar and flour in top of double boiler. Stir in egg and fruit juice. Cook over boiling water, stirring until thickened. Stir in butter. Cool. Whip cream until stiff. Fold cream into cooked mixture. Serve as dressing for orange salad mold with cheese sprinkled over top. Dressing also great on other fruit salads (apple, banana, etc.).

Charlotte Z. Reams

CHOCOLATE FONDUE

$\frac{1}{2}$ cup heavy cream (whipping cream)
2 T corn syrup
11 $\frac{1}{2}$ oz. pkg. Nestle milk choc. morsels
2 t vanilla extract

In fondue pot or saucepan, combine cream and corn syrup; heat stirring constantly until blended. Add chocolate morsels; stir until morsels melt and mixture is smooth. Stir in 2 measuring vanilla extract. Serve with assorted fruits (bananas, apple slices, pineapple chunks, strawberries) cake cubes, or as sauce over ice cream.

Mary Parker

MARINATED HOT DOGS

1 small bottle catsup
2-4 oz. dry vermouth ($\frac{1}{4}$ cup = 2 oz)
 $\frac{3}{4}$ cup brown sugar
2 pkgs. hot dogs

Add cut up hot dogs to above ingredients. Simmer until glazed.

Jean Martin

NUTS AND BOLTS

6 oz. pkg. pretzelsticks
1 lb. (2 8 oz. cans) salted peanuts
1 lg. pkg Rice Chex
1 lg. pkg Cherrios
1½ cups butter or margarine

¼ cup Worcestershire sauce
1 T garlic salt
1 T onion salt
1 T celery salt

Start oven at 225° or very slow. Break pretzels into smaller pieces (½ in.) and mix with peanuts and both cereals in large roasting pan. Heat butter until melted and stir in Worcestershire sauce, garlic, onion, and celery salts. Pour over cereal mixture and mix thoroughly. Cover and bake 1 hour. Remove cover and bake another hour, stirring every 15 min. Makes 4 quarts of flavorful nibbles.

Margaret Lundberg

RASPBERRY SYRUP
(or any other berry)

3½ cups juice-Cook berries so they relax and you can squeeze juice out better.
1 pkg. pectin
1½ t soda
4½ cups sugar

Put juice, pectin, and soda in large pan. Stir over heat until soda action stops. Add sugar and boil two minutes. Pour into jars and seal.

Norma Bourgault

CHEESE DIP

1½ lb. hamburger
2 lb. Velveta cheese
1 onion, chopped

1 can tomatoes
3 jalopino peppers, chopped
Dash of thyme

Brown hamburger. Add the rest of the ingredients and stir until cheese is melted. Pour into a crock pot to keep warm while serving.

Connie Linke

APPLE BUTTER

16 cups pulp cooked
1 cup vinegar
8 cups sugar
4 T cinnamon

Cook at 300° in the oven until as thick as desired, then put in jars and seal.

Norma Bourgault

SPICEY MEAT DIP

1 lb. lean ground beef
 $\frac{1}{4}$ cup chopped onions
1 8 oz. can tomato sauce
 $\frac{1}{4}$ cup catsup
 $1\frac{1}{4}$ t sugar

1 t oregano
1 t garlic powder
1 8 oz. package cream cheese
 $\frac{1}{4}$ cup Parmesan

Brown beef and drain. Add remaining ingredients except cheeses. Simmer 15 minutes. Mix well. Serve hot with doritos.

Mellinda Benavidez

SHRIMP DIP

1 can mushroom soup
8 oz. Philadelphia cream cheese
1 package Knox gelatin dissolved in
 $\frac{1}{4}$ cup water

$\frac{1}{4}$ cup green onion
 $\frac{1}{2}$ cup celery
1 cup mayonaise
1 cup shrimp or crab meat

Heat soup with cream cheese until melted. Add dissolved gelatin. Add everything else and put in a mold.

Connie Linke

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